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JEFF'S
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BACON



MARCELA'S
VEGGIE
BURRITOS



**MAKE A
POT OF GOLD
CAKE!**

Pizza Rolls!

SERIOUS SNACKS

- FRIED CHICKEN SLIDERS
- STUFFED BABY PEPPERS
- CHEESY DEVILED EGGS

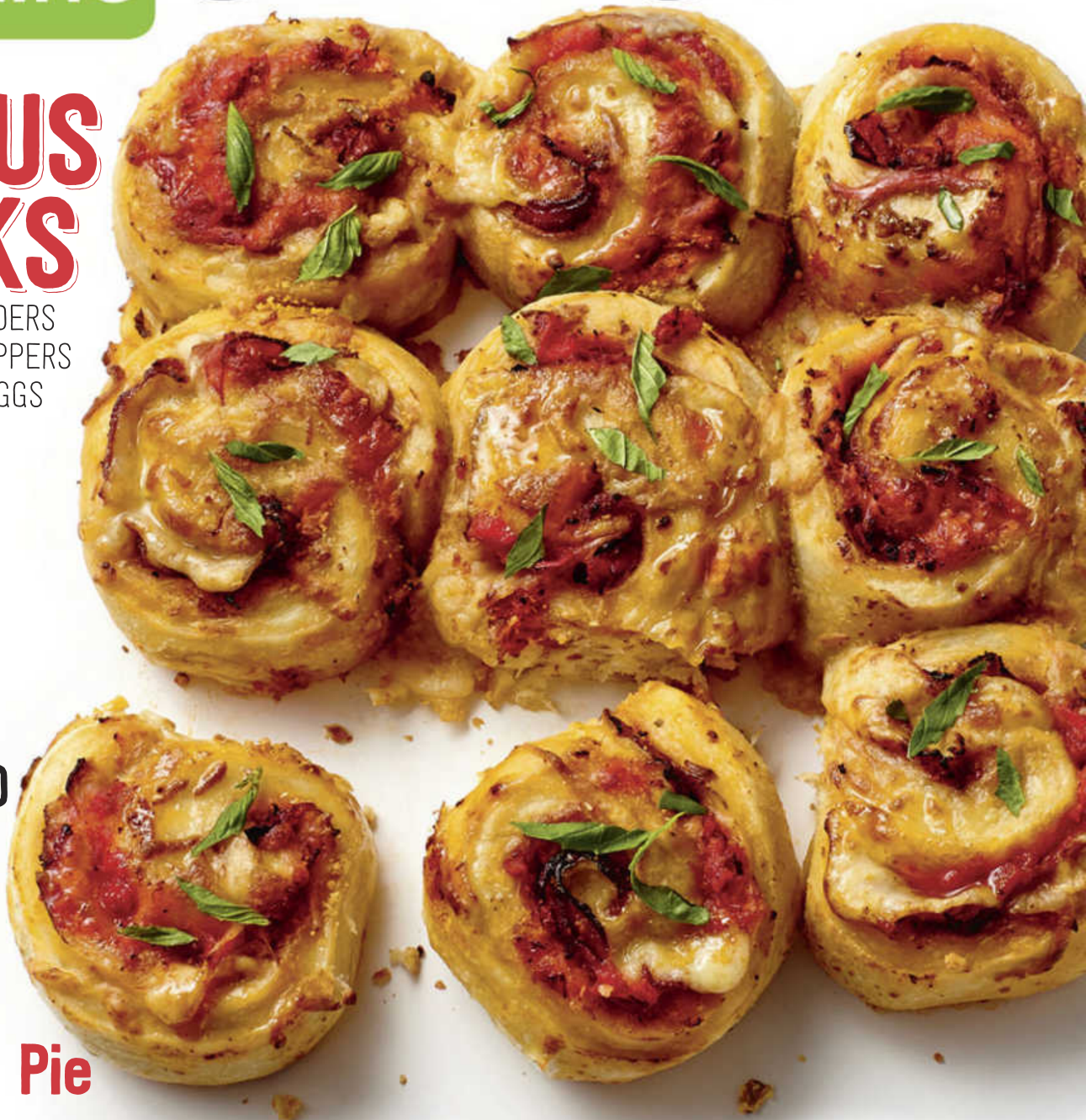
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NEW
RECIPES

BONUS RECIPES!

50 THINGS TO
MAKE IN A
MUFFIN PAN

Ultimate
Shepherd's Pie

BIG VACATION GIVEAWAY! PAGE 128





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MARCH 2016

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STUFFED PEPPERS!
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PHOTO: CHARLES MASTERS; FOOD STYLING: BRETT KURZWEL



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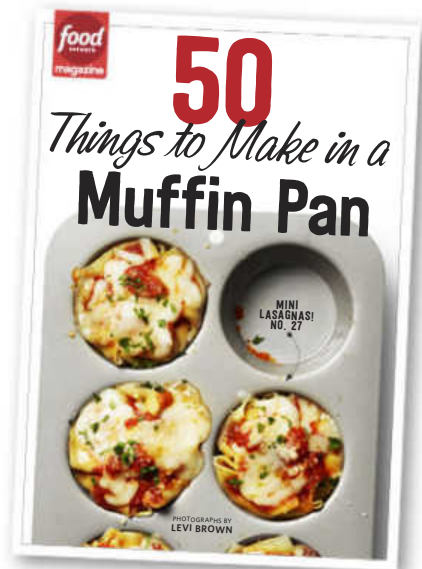


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To Your Health

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DINNERS UNDER 500 CALORIES

Try these light meals from our Weeknight Cooking section.



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CABBAGE**

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CALORIES: 420



**SAUSAGE AND
BEAN STEW**

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CALORIES: 410



**FARRO WITH BRIE
AND SQUASH**

PAGE 66

CALORIES: 460



**SHRIMP AND
DUMPLING STIR-FRY**

PAGE 68

CALORIES: 400

HOLD THE BREAD

A diet low in carbohydrates can be more effective than a diet low in fat, according to new research. Dieters who followed a low-carb regimen were 2½ pounds lighter after one year than those who cut back on fat. Another study found that reducing carbohydrate consumption lowered belly fat even with little to no change in weight. See page 78 for a low-carb cauliflower-crust pizza.



RIGHT ON, RED!

A recent study found that the color of lettuce indicates the speed of its antioxidant effect. Green-leaf lettuces contain antioxidants that act slowly, whereas red-leaf lettuces have antioxidants that act more quickly. (Worth noting: Both kinds of lettuces are beneficial, because our bodies need a variety of antioxidants.) You'll find red-leaf lettuce in the apple-cashew salad on page 64.

GREEN DAY

Celebrate St. Patrick's Day with a few extra greens: A recent study found that eating more leafy vegetables could help slow cognitive decline related to Alzheimer's and dementia. Those who ate one to two servings of leafy greens each day had the cognitive ability of someone 11 years younger when compared to those who consumed no leafy greens. Researchers believe this is due to the vitamin K, lutein, folate and beta-carotene in the veggies. Get your greens from one of these recipes:



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Feta Frittata**
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**Chicken Shepherd's Pie
with Kale Mash**
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LETTUCE: ALAMY

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taste good, feel good

Star Search

Find your favorite Food Network celebs in this issue.

What do you love to deep-fry?



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Melissa d'Arabian
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"HOT DOGS!
FUNNEL CAKES!
HAND PIES!
SCALLION
TEMPURA!
CLAM STRIPS!"



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Kelsey's Homemade;
Kelsey's Essentials
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pgs. 36, 123

"NO QUESTION
HERE, I LOVE
FRIED PICKLES!
I EVEN HAVE
A RECIPE FOR
THEM WITH
BUTTERMILK
RANCH DIPPING
SAUCE."

"DOUGH!
DOUGHNUTS
JUST AREN'T
THE SAME IF
THEY'RE NOT
SUBMERGED IN
HOT OIL."



Damaris Phillips
Southern at Heart
pgs. 20, 123



Marcela Valladolid
Mexican Made Easy;
The Kitchen
pgs. 82, 123



Geoffrey Zakarian
Chopped; The Kitchen;
Iron Chef America;
Top 5 Restaurants
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"BATTERED
SQUASH
BLOSSOMS!
EAT THEM IN
A TACO OR
STUFFED WITH
CHEESE!"

WHAT A MESS!

Next time you overcook your dinner or make a flop of a pie, you should head straight to foodnetwork.com to make yourself feel better: Jeff Mauro is launching a new web series, *Kitchen Fails*, all about cooking blunders. You'll find home videos of amazing mishaps—with Jeff's hilarious commentary. Go to foodnetwork.com/kitchenfails to watch (and to learn how to get your own goofs onto an upcoming episode).



PIE: GETTY IMAGES.

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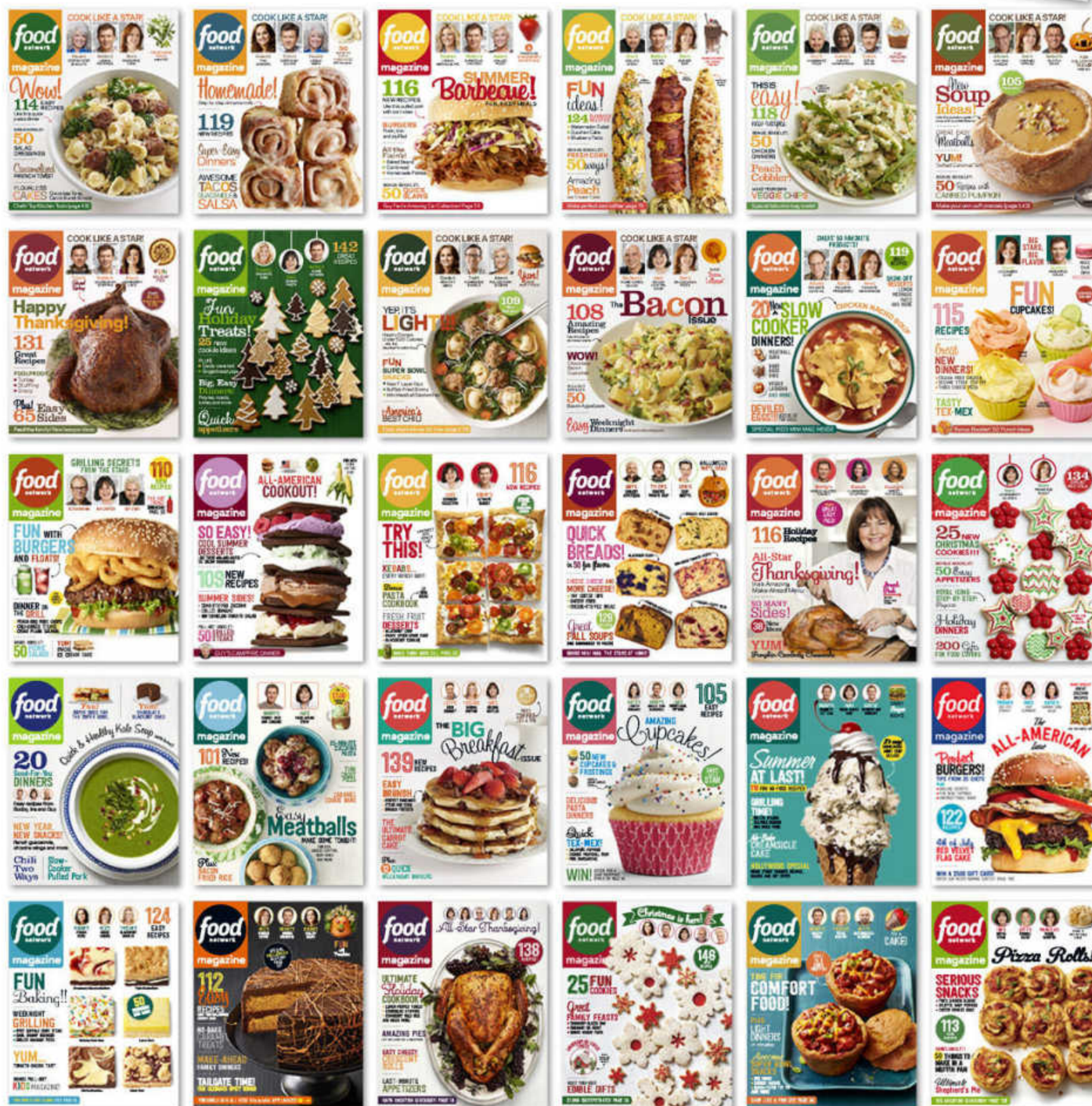


JEFF BRIDGES
DAD, ACTOR, CHAMPION FOR CHILDHOOD

COOK UP A COVER!

We're giving you a chance to put your recipe on an upcoming cover! Send us your best (and best-looking!) original recipe—breakfast, lunch, dinner, dessert or even a snack. The winner will receive \$1,000 cash, and the dish will appear on our first-ever Readers' Choice issue in September. Look over these recent covers for inspiration, then visit foodnetwork.com/recipecontest to enter.

CAN YOU DREAM UP A COVER RECIPE?



NO PURCHASE NECESSARY TO ENTER OR WIN. September Cover Recipe Contest is sponsored by Hearst Communications, Inc. Beginning February 2, 2016, at 12:01 a.m. ET through April 1, 2016, at 11:59 p.m. ET (the "Entry Period"), go to foodnetwork.com/recipecontest on a computer or wireless device and complete and submit the entry form pursuant to the on-screen instructions. All entries must include your name, address, telephone number, e-mail address, your original recipe and an uploaded photo of your completed dish. Important notice: You may be charged for visiting the mobile website in accordance with the terms of your service agreement with your carrier. Must have reached the age of majority and be a legal resident of the 50 United States, the District of Columbia or Canada (excluding Quebec). Void in Puerto Rico and where prohibited by law. Contest is subject to complete official rules available at foodnetwork.com/recipecontest.

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ALONE.



Julie Bowen
SU2C Ambassador



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Stand Up To Cancer is a program of the Entertainment Industry Foundation (EIF), a 501(c)(3) charitable organization.
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CookingChannel

THE LITTLE THINGS



LOOK FOR LOTS OF
SMALL BITES IN
THIS ISSUE!

I'm not sure which part of this story is the craziest: A woman in her mid 20s was fired from her job in advertising, launched a **cupcake company** without any professional baking experience, opened more than a dozen stores, started eating 10 cupcakes a day and lost weight in the process. Yes, Melissa Ben-Ishay's greatest feat was building a cupcake empire with zero training (see the story on page 34), but it's also pretty impressive that she shed pounds eating a bunch of cupcakes a day.

As it turns out, the **secret** to her weight loss is also the secret to her booming business: Her cupcakes are **super tiny**. She lost weight because she used to eat two normal-size cupcakes a day, and 10 itty-bitty cupcakes actually added up to fewer calories. And she ended up with a multimillion-dollar cupcake business because people really, really love small food. Many of us are happy to **nibble our way** through an entire day—or order a bunch of small plates at a restaurant instead of an entrée. In many restaurants now, you can order snacks before you even get to the appetizers. Which brings me to the theme of this issue: We went **big on small bites**. We have little versions of pizza, stuffed peppers, parfaits.... And our test kitchen chefs came up with 50 recipes you can make in a muffin pan, including frittatas, apple pie and (get this) lasagna. You probably won't lose weight by eating 10 of them a day, but you can sure have fun trying.

Maile

Maile Carpenter

Editor in Chief

[@MaileCarpenter](#)

\$500 SHOPPING-SPREE GIVEAWAY!

We want your advice! Visit foodnetwork.com/readerschoice to share your ideas for an upcoming Readers' Choice issue and enter for a chance to win a \$500 gift card to foodnetworkstore.com.



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March

SUN	MON	TUE	WED	THU	FRI	SAT
		1 	2 Make monkey bread in honor of <i>King Kong</i> —the movie premiered on this day in 1933. See No. 36 in the booklet on page 48.	3	4 	5 Saturday sundaes! Sprinkle sugar on a split banana; broil 4 to 5 minutes. Serve with dulce de leche ice cream, hot fudge sauce and peanuts.
6	7 	8 It's International Women's Day. Celebrate the women in your life by inviting them to a potluck dinner.	9	10		12 
13  Don't forget to set your clocks ahead an hour, then fix yourself a "chococcino" to get going: Add a shot of espresso to hot chocolate.	14 It's 3/14—Pi Day! Make a shortcut brownie pie: Prepare a brownie mix; pour the batter into a graham cracker crust and bake at 350°, 35 minutes.	15 	16	17 Turn dinner green tonight: Puree 2 avocados with ½ cup each olive oil and basil, the juice of 1 lemon, 1 garlic clove and salt. Toss with pasta and parmesan.	18 	19 Make a two-ingredient dip for game night: Puree 1 can drained black beans with ½ cup ranch dressing. Serve with chips.
20 	21	22 	23 Happy Hump Day! Make a fun after-school snack: Sandwich thinly sliced apples and Nutella with raisin bread; cut into shapes with a cookie cutter.	24	25 "Hard-boil" 2 dozen eggs in the oven for dyeing: Lay a kitchen towel on an oven rack; arrange your eggs on top. Set to 325° and start timing. Remove after 30 minutes.	26 
27  Happy Easter! Make bunny dinner rolls: Roll pizza dough into small balls. Add small logs of dough for ears; pinch to attach. Brush with egg wash. Bake at 450°, 15 minutes.	28 	29 Turn leftover ham into breakfast for dinner: Layer ham and Swiss cheese on split biscuits. Cook in a panini press; top with a fried egg.	30 	31 Make sure March goes out like a lamb: Go to foodnetwork.com/lambdinners for easy ideas.	<div> LOOKING FOR A GREAT GIFT? Give a subscription to <i>Food Network Magazine</i> at foodnetwork.com/gift </div>	



SO SWEET YOU
CAN'T HELP BUT CHEW.



You Asked...

Food Network stars answer your burning questions.



Ree, I want to make yeast rolls ahead of time. Can you freeze the prepared dough until it's time to bake?

Robin Bullock
La Grange, KY

I don't really like freezing big batches of dough because they can take so long to thaw. When I do need to make dough ahead of time, I form the rolls and flash-freeze them right after. Then I pop them into a zip-top bag and leave them in the freezer until I'm ready to use them. Just make sure you allow two to three hours for the dough to thaw and rise in a warm spot in the kitchen. You can find my tips for baking frozen rolls at foodnetwork.com/frozendough.

—Ree Drummond



Damaris, do you have a dessert that always pleases for any occasion?

Stephanie Sparer
(@stefispice)
via Instagram

An upside-down cake works every single time. I typically default to pineapple upside-down cake because it's a family favorite—and it has that caramel goodness! I make mine in a cast-iron skillet: foodnetwork.com/pineapple-upside-down.

—Damaris Phillips



Duff, why do I have to let fondant dry?

Anthony DiCesare
Marlton, NJ

One of the beautiful things about fondant is that it's relatively idiot-proof once it's on the cake: If you gently bump into the cake, you won't leave a mark (which is not the case with buttercream). You achieve that sturdiness by letting the fondant sit and dry for a while. Also, if you're hand-painting the cake, it's much better to work on a dry canvas. When the fondant is still moist, the paint can bleed.

—Duff Goldman



Ina, how do you come up with menus for the week? I'd really love some weeknight dinner ideas.

Crystal Meadows
Cool Ridge, WV

I have a stable of go-to recipes that I know I can pull together quickly. And I try to keep the basics in the house so all I have to do is pick up a few things on the way home. Some favorites from my cookbooks are Parmesan Chicken, Turkey Meat Loaf and Weeknight Bolognese. (You can find all of them at foodnetwork.com.)

—Ina Garten



Jeff, I keep kosher and don't eat meat and dairy together. How would you re-create the cheesy or creamy element in a meat sandwich without using any dairy?

Sam Tropp
New York City

I think the best substitute is a nice schmear of whisked avocado, seasoned with salt, pepper and lime (or vinegar). It has the silky texture of cheese—without the dairy!

—Jeff Mauro



DAMARIS'S FAVORITE DESSERT IS PINEAPPLE UPSIDE-DOWN CAKE.

Have a question for a Food Network star?

Write to us at foodnetwork.com/magazine.

The content of all submissions (including letters, recipes and photographs) should be original and becomes property of Food Network Magazine, which reserves the right to republish and edit all correspondence received. By making a submission, you guarantee that you possess all necessary rights to grant the material to Food Network Magazine.

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SMOOTH AGED CHEDDAR
WEAVES ACROSS YOUR TASTE BUDS
WITH EVERY CRUNCHY BITE

In the Know

PHOTOGRAPH BY RALPH SMITH



FOOLED? SEE
THE REAL FOOD
ON PAGE 57.

It's a Draw

If this meal looks good enough to eat, you should take a closer look: Artist Jacqueline Poirier painted it onto the plate. She likes fooling people with her optical illusions: Many of her painted dishes, including one of a pizza slice, are used on tables at Toronto's Ritz-Carlton hotel, where she was once a server. She's now the hotel's artist-in-residence. To get a taste of her talent, we asked Poirier—also known as @thecrazyplatelady on Instagram—to paint one of this month's weeknight dinners.

Check out the real photo on page 57 to see how she did. *From \$113; jacquelinepoirier.com*

flavor Your
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FOOD NEWS



GO AHEAD, DIG IN!

Indulging in dessert could prevent you from consuming excess calories later. According to new research, eating something sweet activates the part of your brain that commits your meal to memory, which may help you forgo mindless munching.

SOURCE: GEORGIA STATE UNIVERSITY

ICE CREAM PHOTO: BEN GOLDSTEIN/STUDIO D; FOOD STYLING: JASON SCHREIBER, SYRUP AND SANDWICHES: GETTY IMAGES.



MADE TO MELT

Scientists have discovered the secret to a perfect grilled cheese sandwich: mild cheese. According to their research, it's not the fat content but the pH level of mild cheeses like American, gouda and gruyère that makes for ideal meltiness. The one exception is manchego: Despite its sharp flavor, the pH level of young manchego falls into the golden zone, so you get ooey-goey goodness and intense flavor. SOURCE: AMERICAN CHEMICAL SOCIETY



NEXT TIME YOU'RE FIGHTING AN INFECTION WITH ANTIBIOTICS, CONSIDER SUPPLEMENTING YOUR TREATMENT WITH PURE MAPLE SYRUP. NEW RESEARCH FOUND THAT IT HAS PROPERTIES THAT COULD MAKE MEDICINE MORE EFFECTIVE.

SOURCE: APPLIED AND ENVIRONMENTAL MICROBIOLOGY



FOOD ON THE FLY

The St. Patrick's Day parade in Metairie, LA, might be a little less dangerous this year. For the past five decades, float riders have thrown potatoes and heads of cabbage at bystanders, causing black eyes and even broken noses. (It's tradition, people!) Now the city is urging folks to leave the cabbage behind...or toss it underhand: Powerful overhand throws are now explicitly banned, thanks to a recent city council vote.

Charming...

Travel Channel's Andrew Zimmern, a mentor on Food Network's new season of *All-Star Academy*, wants you to wear your garlic bulb on your sleeve: The chef has partnered with a jewelry designer to create a line of leather bracelets with silver food charms, like ginger, chicken and chile pepper—a favorite of *Chopped* judge Aarón Sánchez. From \$75 each; delicaciesjewelry.com



SWEET!

If you eat at Food Network star Jeff Mauro's new Chicago restaurant Pork & Mindy's, you'll likely encounter bacon. And when you do, it'll be sweeter than ever. To make the menu staple "pig candy," the chefs caramelize the bacon, then stuff it into BLTs, crumble it on salads and sprinkle it on sundaes. To make your own, press bacon slices into brown sugar to coat both sides, then bake at 275° on an oiled wire rack set on a rimmed baking sheet, rotating halfway through, until crisp and golden, about 1 hour; transfer to a plate to cool.



IRISH EXIT

Guinness beer is going vegan. If that seems like bizarre news (because why wouldn't beer be vegan-friendly?), this might shock you even more: The stout has been filtered through fish bladders since the 1800s. After a recent petition on change.org garnered thousands of supporters, the 257-year-old Dublin-based brewer announced plans to adopt a new filtration system. By the end of 2016, its beers will be entirely plant-based.

Doggy Dining

New York recently joined California, Maryland and Florida in allowing dog owners to bring their pups to outdoor restaurants.

How does America feel about dogs joining humans for dinner?

In our recent Twitter poll, 55 percent said they let their dogs dine alongside them at home; 45 percent maintain a "no dogs at the dinner table" policy.





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Mrs. T's
Pierogies

We asked Food Network fans how many kinds of salt they keep in their kitchen and were surprised to learn that 79 percent have three or more on hand. And almost 20 percent keep more than five varieties! But how many salts does one kitchen really need? And are they really all that different?

Know It All:

SALT

TYPE	PRICE PER OUNCE	FLAVOR	BEST USE
 <p>TABLE SALT</p>	\$0.05	It's a heavily processed and purified salt and can taste harsh or metallic compared with other salts.	It's great for baking because it dissolves easily.
 <p>KOSHER SALT</p>	\$0.13	It generally tastes less harsh than table salt. The salt itself isn't necessarily kosher; the crystals are just the right size for the koshering process.	It's the ideal all-purpose seasoning for savory dishes.
 <p>SEA SALT</p>	\$0.15	It comes from evaporated ocean water and has a strong briny flavor.	It's available coarse or fine: Use coarse for topping pretzels and cookies; use fine for seasoning fried foods and popcorn, or in salt shakers.
 <p>SEL GRIS (GRAY SALT)</p>	\$0.43	This wet earthy-tasting salt comes from seaside evaporation pans (usually in France); the gray tinge is from clay lining the salt flats.	It's a perfect finishing salt for bold, hearty dishes.
 <p>HIMALAYAN PINK SALT</p>	\$0.49	This trendy salt, mined in Pakistan, has slight mineral notes and a pleasant crunch.	It's great for seasoning raw vegetables and cooked meat and fish. Large slabs can be used as grilling blocks.

LIST

PHOTOGRAPHS BY
BEN GOLDSTEIN

RED HAWAIIAN SALT



\$0.49

Our test-kitchen chefs love this salt for its tartness and super-crunchy texture. The color comes from traces of volcanic clay.

It adds a nice crunch and pop of color to raw fish and vegetables. It's also fun for rimming cocktail glasses.

FLAKY SALT



\$0.87

This popular salt has pure flavor and a clean finish; it comes from seawater evaporated in the sun or over fires.

The thin flakes or pyramids add a delicate crunch to steak, salads and desserts.

FLEUR DE SEL



\$2.05

This damp salt is slightly briny and very pure tasting; it's scraped by hand from seaside evaporation pans.

To appreciate the mild flavor, simply sprinkle it on bread and butter.

PINCH PERFECT

Food Network stars reveal their favorite salts.



Bobby Flay Kosher Salt

I love the flavor, and I like the feel of the larger grains in my hands, so I know how much I'm seasoning with.



Melissa d'Arabian Fleur de Sel de Camargue

If you don't believe a finishing salt can make a difference, sprinkle a little of this stuff on a tomato slice. You'll be convinced.



Jeff Mauro Morton Coarse Kosher Salt

I'm a lifelong fan. Not only is it a Chicago company, but it's also affordable, dependable and perfectly pinchable!



Alex Guarnaschelli Flaky Salt

It has a pleasantly mild flavor and adds great texture—it crackles in your teeth! I love it on seared steak, grilled fish, charred vegetables or even a salted caramel dessert.



Marc Murphy Sel Gris

I like it so much I named my new restaurant, Grey Salt, in Tampa after it.

MEASURING UP

Fine-grain salt has its place—it's great in baking and on popcorn—but be careful when you're using it in a recipe that calls for kosher salt. Most of our

savory recipes specify kosher salt, and if you use table salt or fine sea salt instead, you'll end up with a slightly saltier dish. A teaspoon of fine salt equals about

1¼ teaspoons of most kosher salts—and 2 teaspoons of the light-packing Diamond Crystal-brand kosher salt.



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Deep-Frying 101

Learn how to fry like a pro with this step-by-step guide.

Deep-frying seems daunting, but it's not difficult at all. You just need some basic equipment (no electric deep-fryer required!) and a big bottle of oil. Use the method and tips below to fry veggies as an appetizer or side (we used green beans here), then turn the page for a guide to frying a few other simple favorites.



1

Make a basic batter: Whisk 1 cup flour with 1 teaspoon baking powder, $\frac{1}{2}$ teaspoon salt and 1 cup cold club soda. (Makes 2 cups; enough for about 1 pound of food.)



2

Fill a large Dutch oven with enough peanut or vegetable oil to cover whatever you're frying—but no more than one-third of the way full.



3

Place a deep-fry thermometer in the oil and heat over medium-high heat to 360°. Don't rush it—if the oil isn't hot enough, your coating will end up greasy.



4

Pat your food dry. Working in batches, dip in the batter and remove with tongs, letting the excess drip off.



5

Carefully lower the battered food into the hot oil and stir gently to separate. Cook, turning occasionally, until golden brown. (Adjust the heat to keep the oil temperature at 360°.)



6

Remove the food using a spider or slotted spoon and transfer to a wire rack set over paper towels. This setup lets air circulate around the food so it doesn't get soggy.

GIVE IT A FRY

Here's a quick look at our favorite fried foods. Use the batter on page 31 unless otherwise directed.

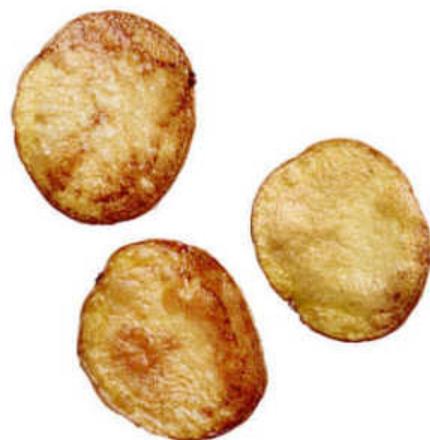


HERBS

Pat parsley, sage or rosemary dry with paper towels. (Do not batter.) Fry 10 to 30 seconds.

BROCCOLI

Cut into equal-size florets and dip in the batter. Fry 2 to 3 minutes.



POTATOES

Slice Yukon Gold potatoes very thin using a mandoline; pat dry with paper towels. (Do not batter.) Fry 1 minute.



◆ **TED DENNARD**

of Savannah Bee Company®
combined honey, blackberries
and goat cheese.





CHICKEN

Cut skinless, boneless chicken breasts into 3-inch pieces. Toss in flour, then dip in the batter. Fry 3 to 4 minutes.

SHRIMP

Add $\frac{1}{2}$ cup more club soda to the batter. Dip large peeled, deveined shrimp in the batter. Fry 2 to 3 minutes.



FISH

Cut firm white fish (such as cod) into 3-inch pieces. Toss in flour, then dip in the batter. Fry 3 to 4 minutes.

APPLES

Core and slice $\frac{1}{8}$ inch thick; toss in flour. Dip in the batter. Fry 1 to 2 minutes.



berrhoneycheescuit

WHAT WILL YOU MAKE?

Triscuit

madeformore





SMALL VICTORY

Melissa Ben-Ishay built a big business on tiny cupcakes.



PHOTOGRAPH BY WINNIE AU

Losing her job in advertising is one of the best things that ever happened to Melissa Ben-Ishay. Because if she hadn't lost her job in 2008, she wouldn't have needed to bake nonstop to quell her anxiety, and she wouldn't have ended up with a multimillion-dollar cupcake empire—all by age 32.

Melissa is the founder of Baked by Melissa, a 14-store chain built on the appeal of absurdly small cupcakes (they're one-sixth the size of a bakery cupcake). As the story goes, she was baking so many of them when she was out of a job that she started giving them to friends. One of those friends worked at a high-end public relations firm, and her boss liked Melissa's cupcakes so much that she started ordering them for clients and events. At the time, the cupcake craze was well under way, and her miniature treats gained a following.

For her first orders, Melissa baked in her apartment kitchen and hand-delivered the cupcakes.

Soon after, she anted up to rent booths at three busy New York City holiday markets where she charged \$1 a cupcake;

"You have to be willing to bet on yourself."

she sold out of 1,000 each day. "You have to be willing to bet on yourself," Melissa says. She bet big again in 2009 by leasing her first storefront in the high-rent Union Square area. She has since opened 13 other shops around New York, including a gluten-free store last year. Next on her list: a Melissa-style makeover for macarons. "They can be so unapproachable. I want to make them fun." And yes, of course, they'll be tiny.





Let's
Go
Places



WHAT'S NEXT

With its modern, striking lines, a futuristic interior and uncompromising sense of style, the 2016 Prius has an edge at every angle.

THE ALL-NEW
PRIUS

toyota.com/prius

Prototype shown with options. Production model may vary. ©2015 Toyota Motor Sales, U.S.A., Inc.

At home with... **KELSEY NIXON**

The Cooking Channel star shows us around her New York City apartment.

PHOTOGRAPHS BY WINNIE AU

Kelsey Nixon moved into her apartment on the Upper West Side about a year and a half ago, but the place only recently started to feel like home. The *Kelsey's Homemade* host and her husband, Robby, were too busy at first to focus on decorating the two-bedroom: They had a toddler, Oliver (now 3), and Kelsey was soon expecting another baby. But then their world was upended: Their son Leo was born very premature and passed away after a few weeks in the neonatal ICU. "We had such a terrible loss," Kelsey says, "and I just didn't know how to pass the time and get through it." She needed a project, and she turned to the apartment. "I really wanted to create a whole space that I love," she says. "It was such a therapeutic thing for me to throw myself into my home." Making it a happy, kid-friendly space for Ollie was her first priority, and she also wanted to mix her love of color with her husband's fondness for all things modern. She filled the apartment with plants, like a jasmine tree and succulents—"to give it some soul," she says—and she hired a decorating service, Homepolish, to help arrange the family's keepsakes in a meaningful way. Their bookshelves are a color-coded mix of baby albums and beloved classics. The overall result is a place where Ollie can be happy and where the family can move forward together. "I feel so fond of my home now," she says, "because of the purpose behind pulling it all together."



LIVING ROOM

Kelsey and Robby collaborated by painting a navy blue statement wall (Robby's idea) and hanging bright graphic prints (her idea).





KITCHEN

The open kitchen lets Kelsey keep an eye on Ollie whether he's playing with his toy vacuum in the living room, scrubbing in the dining room (the kid loves to clean) or sitting in one of the indestructible bar stools at the counter, drawing rainbows and family portraits. His artwork livens up the mostly white room—and so do accessories like an apple-shaped cutting board that Kelsey rescued from the old set of *Kelsey's Essentials* and her aqua spice mill.



DINING ROOM

The pink-accented Persian rug is one of Kelsey's favorite things (it took some convincing to get Robby on board with pink). The midcentury dining table was their big splurge; it expands so they can seat everyone for their annual "Friendsgiving" dinner. The finishing touch is the fiddle-leaf fig tree: "Having plants turns a place into a home," she says.



BEDROOM

When the couple found an apartment with a bedroom large enough for a king-size bed, they jumped. They scored a Dwell Studio bed frame on Craigslist and bought white-and-gold bedding to bring out the yellow in the rug. Kelsey's most treasured detail is the framed print of a father and son riding a bicycle that they keep on the dresser.

"I gave that to Robby for Father's Day," Kelsey says. "It's him and Ollie."



OLLIE'S ROOM

Kelsey chose pieces Ollie could use for years, like a blue trellis rug, wood-front dresser and modern white rocker. The room's most meaningful pieces are the "Be Brave" banner—the family mantra during Leo's life—and a picture of Central Park by Matte Stephens that hangs above Ollie's crib. It was the first thing Kelsey bought for Ollie's nursery. "Wherever our family ends up, that print will be a reminder of when Ollie was born," she says.

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Get the Look

Pick up some of Kelsey's finds for your own home.



Kelsey's **leaf-shaped Stockholm nesting tables** were a Craigslist find. She arranged them perpendicularly to create more surface space for books. \$279; ikea.com



Kelsey splurged on the white **Eames molded plastic rocker** for Ollie's room. From \$519; dwr.com



The **Kismet rug** in Kelsey's dining room has a traditional pattern but a modern color palette. From \$174; caitlinwilson.com



Her gallery wall represents places they've lived and things they love. Robby is fascinated by the sky and stars, so the **Moonlight Bright Night print** was a must-have. \$195; serenaandlily.com



In the living room, she uses this **Mid-Century nightstand** as a side table for storing Ollie's toys and art supplies. \$299; westelm.com



The couple chose **Hot Mesh counter stools** because they're sturdy enough for Ollie—and they stand up to any kind of mess. \$199; bludot.com



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the willies.

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\$56 for 3.2 quart; wayfair.com



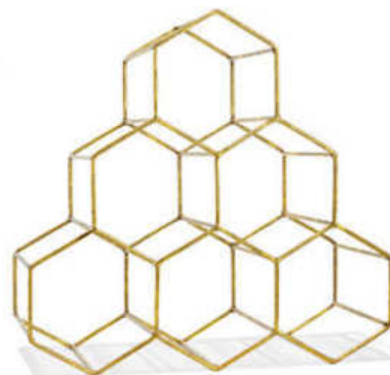
Wren Metal Chair
\$229; urbanoutfitters.com



Dauville Cake Stand
\$98; canvashomestore.com



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\$50; bellahousewares.com



Gold Honeycomb Wine Rack
\$65; tuvaluhome.com



Brushed Gold Utensils Set
\$50; cb2.com



Constantine Bar Stool
\$399; highfashionhome.com



Pizzazz Good as Gold Set
\$22; modcloth.com

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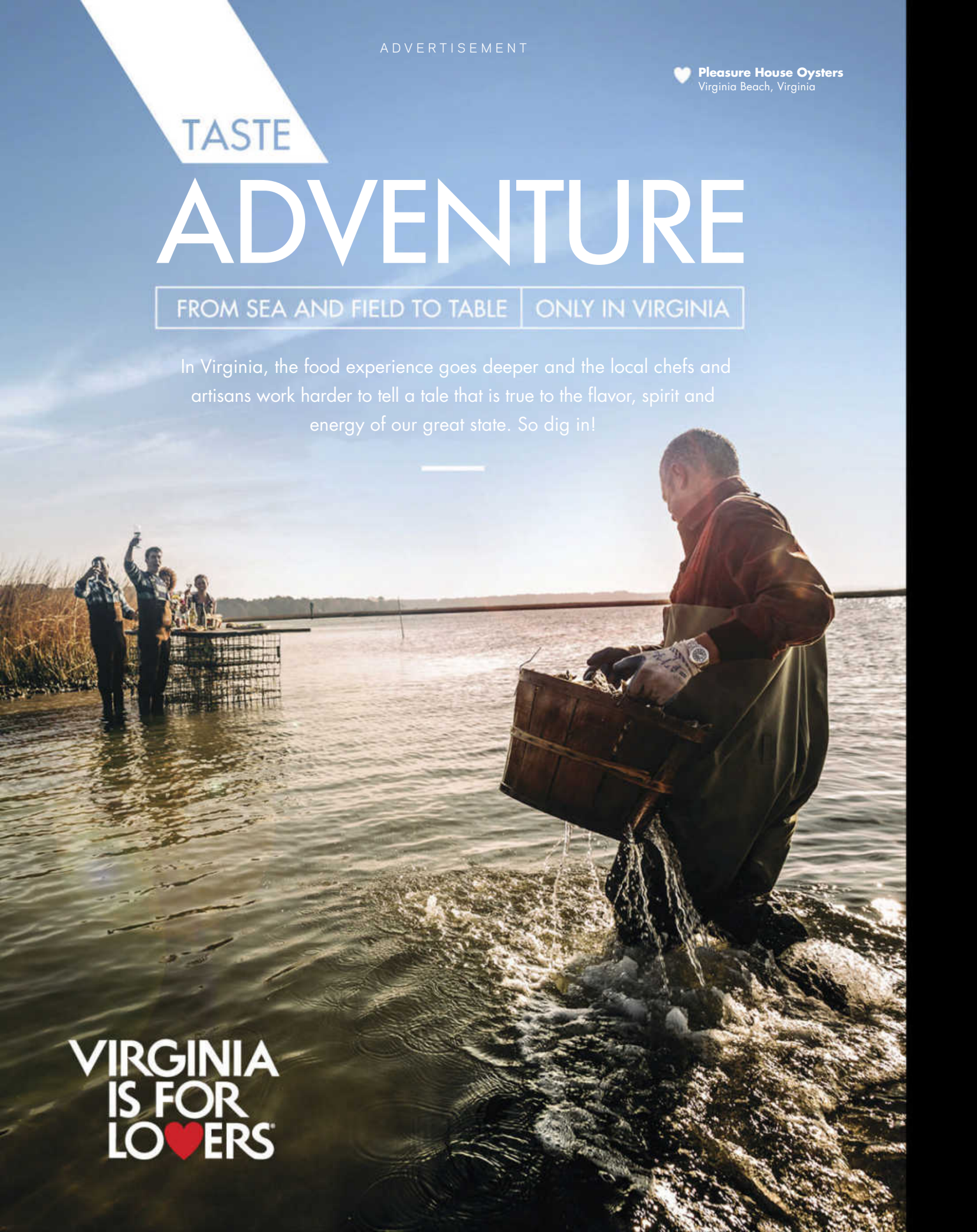
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Roasted Oysters with Bacon, Bell Peppers and Parmesan

Serves 12

INGREDIENTS

- 12 Virginia oysters, shucked
- 3 strips of bacon
- 2 red bell peppers, finely diced
- 3 cloves of garlic, minced
- ½ tsp Worcestershire sauce
- 1 stick good quality butter, room temperature
- ¼ cup breadcrumbs
- ¼ cup grated parmesan
- 1 tbsp parsley, chopped
- Zest and juice of 2 lemons
- Dash of Tabasco
- Pinch of red chili flakes

DIRECTIONS

1. Preheat oven to 400F.
2. Cook bacon in a skillet over medium heat until crispy. Drain on a paper towel and chop into small pieces.
3. Combine butter, pepper, garlic, lemon zest, lemon juice, Worcestershire, Tabasco and chili flakes.
4. In a separate bowl, combine breadcrumbs, parmesan and parsley.
5. Place oysters in a roasting tin. Top each oyster with 1–2 tsp of butter mixture, followed by a few pieces of bacon and a sprinkling of the breadcrumb mixture.
6. Bake for 8–10 minutes until breadcrumbs are browned. Serve hot.

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Fun Cooking

PHOTOGRAPH BY RALPH SMITH



Little Dippers

A suggestion for those who need a bit of help with ice cream portion control: Make ice cream bites to keep in the freezer. Use a melon baller to make tablespoon-size balls of any ice cream; freeze on a parchment-lined baking sheet, 1 hour. Then melt 6 ounces chopped bittersweet chocolate with 6 tablespoons butter and 1½ tablespoons corn syrup in the microwave, stirring every 30 seconds until smooth. Using a fork, quickly dip each ice cream ball in the chocolate mixture and return to the baking sheet. Top with sea salt, nuts or an extra drizzle of chocolate and freeze 30 more minutes.

50 *Things to Make in a* Muffin Pan

Every dish is more fun when it's mini...

PHOTOGRAPHS BY LEVI BROWN



MINI APPLE PIES
No. 50



BAKED BRIE CUPS
No. 12



FRENCH TOAST MUFFINS
No. 10



BLUEBERRY DUTCH BABIES
No. 48



FOCACCIA BITES
No. 15



HASH BROWN CUPS
No. 1

FOOD STYLING: CHRISTINE ALBANO.



MAC AND CHEESE CUPS
No. 32



CRANBERRY OATMEAL BITES
No. 11



HAM AND EGG CUPS
No. 5



KEY LIME CHEESECAKES
No. 46



SPANAKOPITA
No. 17



HAM AND CHEESE ROLLS
No. 14



BACON POTATO STACKS
No. 20



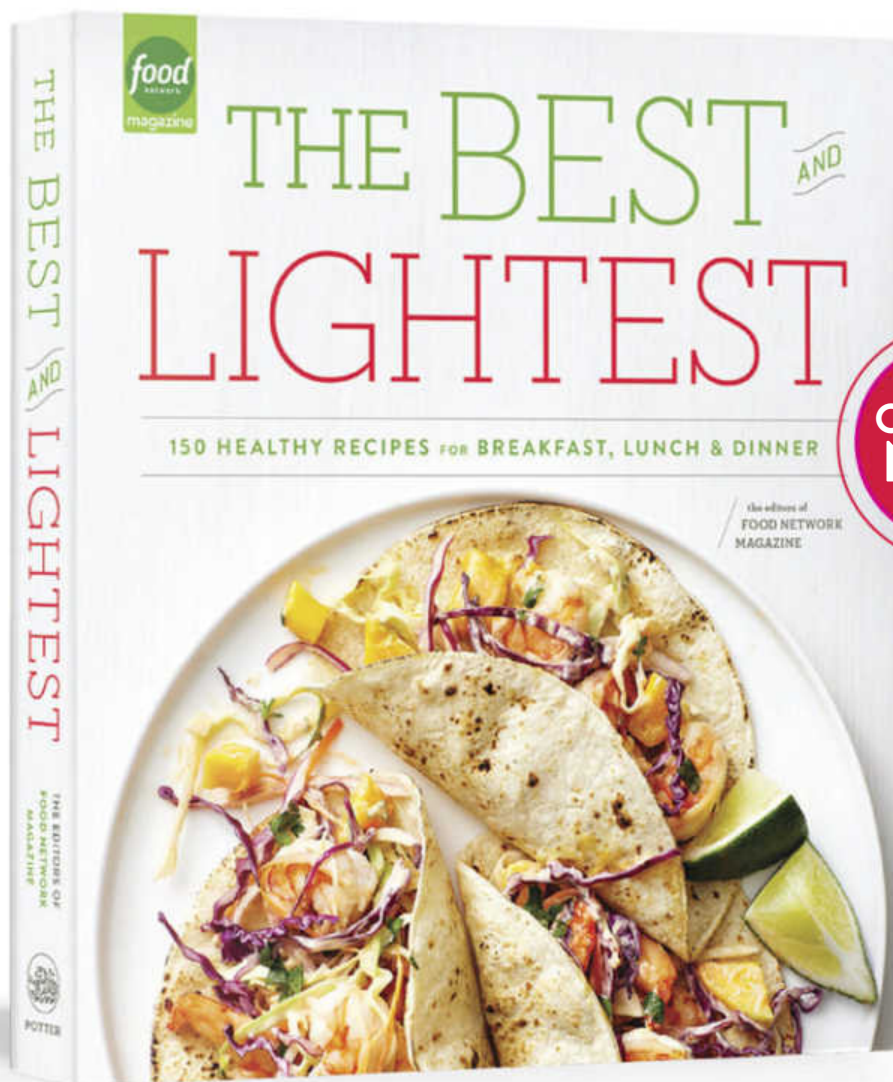
FRUIT CRISPS
No. 47



PB&J MONKEY BREADS
No. 36

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50

Things to Make in a **Muffin Pan**



MINI
LASAGNAS!
NO. 27



PHOTOGRAPHS BY
LEVI BROWN



GOAT CHEESE TERRINES

No. 13

1. HASH BROWN CUPS Toss 1 pound shredded Yukon Gold potatoes with 4 tablespoons melted butter, $\frac{1}{2}$ teaspoon kosher salt and some pepper. Press into a cup shape in 12 oiled muffin cups. Bake at 400° until browned and crisp, 45 to 50 minutes. Fill with scrambled eggs.

2. CHEESY HASH BROWN CUPS Make Hash Brown Cups (No. 1), adding 1 cup grated sharp cheddar and a pinch of paprika to the potato mixture.

3. BROCCOLI FRITTATAS Whisk 10 eggs, $\frac{1}{4}$ cup milk, $\frac{2}{3}$ cup shredded three-cheese blend, $\frac{1}{2}$ teaspoon kosher salt and some pepper. Divide among 12 oiled muffin cups; sprinkle with 1 cup finely chopped steamed broccoli and some more cheese. Bake at 375° until just set, 12 to 15 minutes. Let cool.

4. POACHED EGGS Spoon 1 tablespoon hot water into each muffin cup. Crack 1 egg into each cup; season with salt and pepper. Bake at 350° to desired doneness, 12 to 14 minutes. Carefully remove with a spoon.

5. HAM AND EGG CUPS Make a cut from the edge to the center of 6 Canadian bacon slices; press each into a muffin cup, overlapping as needed. Crack 1 egg into each cup; season with salt and pepper. Bake at 350° to desired doneness, 12 to 14 minutes.

6. BACON CINNAMON ROLLS Separate the rolls from one 12-ounce tube refrigerated cinnamon rolls; place each in an oiled muffin cup. Sprinkle with crumbled cooked bacon, gently pressing to adhere. Bake as the label directs. Drizzle with the icing or maple syrup.

7. HONEY CROISSANT BITES Cut one 8-ounce tube refrigerated crescent dough into 1-inch pieces (do not unroll). Toss with 3 tablespoons each melted butter, honey, raisins and chopped pecans and 1 teaspoon cinnamon sugar. Divide among 6 muffin cups lined with nonstick foil liners. Bake at 425° until golden, 12 to 15 minutes.

8. CHOCOLATE CROISSANTS Cut twelve 2-by-4-inch strips of puff pastry (from one 17-ounce package); place 2 teaspoons chopped chocolate in the center of each. Fold one short end over the chocolate, then fold the opposite end over. Place each in a muffin cup, seam-side down. Bake at 400° until golden, 12 to 15 minutes.

9. BLUEBERRY PANCAKE STACKS Melt 3 tablespoons butter with $\frac{3}{4}$ cup maple syrup in the microwave. Layer 3 thawed frozen silver dollar pancakes and some blueberries in each of 12 muffin cups lined with nonstick foil liners, drizzling the maple butter between each layer and over the tops. Bake at 400° until warm, 15 minutes.

10. FRENCH TOAST MUFFINS Whisk 2 cups milk, 4 eggs, $\frac{1}{4}$ cup sugar, 1 tablespoon vanilla and $\frac{1}{2}$ teaspoon ground nutmeg. Add 8 cups cubed white bread; soak 10 minutes, stirring occasionally. Divide among 12 oiled muffin cups; top with sliced almonds. Bake at 350° until set, 25 minutes. Top with maple syrup.

11. CRANBERRY OATMEAL BITES Whisk $1\frac{1}{2}$ cups warm milk, $\frac{1}{4}$ cup each brown sugar and melted butter, 2 eggs, $\frac{1}{2}$ teaspoon cinnamon and a pinch of salt. Stir in 3 cups rolled oats, $\frac{3}{4}$ cup each dried cranberries and pepitas and $\frac{1}{2}$ teaspoon baking powder. Divide among 12 oiled muffin cups. Bake at 350° until set, 25 minutes.

12. BAKED BRIE CUPS Cut 12 ounces brie into twelve 1-inch cubes; divide among 6 muffin cups lined with nonstick foil liners. Top each with 1 tablespoon mango chutney. Bake at 400° until bubbling, 10 minutes. Top with toasted baguette slices.

13. GOAT CHEESE TERRINES Puree 10 ounces goat cheese with 8 ounces cream cheese and 1 tablespoon each roasted garlic and chopped thyme, parsley and chives; season with salt and pepper. Remove half. Puree the remaining goat cheese mixture with $\frac{1}{2}$ cup chopped cooked beets. Line 6 muffin cups with plastic wrap; layer with the goat cheese mixtures, spreading evenly. Chill 2 hours.

14. HAM AND CHEESE ROLLS Cut one 8-ounce tube refrigerated crescent dough into 1-inch pieces (do not unroll). Toss with 3 tablespoons melted butter, $\frac{1}{4}$ cup each chopped sliced ham and shredded gruyère, and 1 teaspoon chopped thyme. Divide among 6 muffin cups lined with nonstick foil liners. Bake at 425° until golden, 12 to 15 minutes.

15. FOCACCIA BITES Press 1 ounce pizza dough into each of 12 oiled muffin cups. Let sit 1 hour. Brush with olive oil and sprinkle with sea salt, pepper and chopped rosemary, then top with pesto and sliced cherry tomatoes. Bake at 400° until puffed and golden, 12 minutes.

16. GRAPE FOCACCIA BITES Make Focaccia Bites (No. 15), replacing the pesto and tomatoes with halved red grapes; gently press into the dough before baking.

17. SPANAKOPITA Combine 6 ounces chopped fresh spinach, $\frac{3}{4}$ cup crumbled feta, 1 beaten egg, 2 sliced scallions and 2 tablespoons chopped dill; season with salt and pepper. Cut out twelve 4-inch squares of phyllo dough (from 3 sheets). Press 1 phyllo square into each of 12 buttered muffin cups. Divide the filling among the cups and fold the overhanging phyllo into the center. Bake at 425° until golden and set, 15 minutes.

18. CRAB CAKES Mix 8 ounces lump crab, $\frac{1}{3}$ cup finely crushed butter crackers, 2 tablespoons mayonnaise, 1 teaspoon each lemon zest and chopped chives, $\frac{1}{4}$ teaspoon kosher salt and a pinch of cayenne. Lightly press into 12 oiled muffin cups and chill 15 minutes. Bake at 400° until golden brown, 10 minutes. Serve with tartar sauce.

19. POTATO STACKS Toss 2 pounds thinly sliced peeled russet potatoes with $1\frac{1}{2}$ cups heavy cream, 1 grated garlic clove, 1 teaspoon kosher salt, a few grinds of pepper and a pinch of nutmeg. Stack the potatoes in 12 oiled muffin cups and top with the cream mixture. Cover with foil and bake at 350° until tender, 40 minutes. Uncover; top with $\frac{1}{3}$ cup shredded gruyère. Bake 20 more minutes.

20. BACON POTATO STACKS Make Potato Stacks (No. 19), replacing the heavy cream with chicken broth, adding 2 teaspoons thyme and omitting the nutmeg. Top with $\frac{1}{4}$ cup chopped cooked bacon and the cheese.

21. POTATO NACHOS Boil 12 baby potatoes until tender, 10 minutes. Place each in an oiled muffin cup; smash with a fork and drizzle with olive oil. Bake at 450° until crisp, 25 to 30 minutes. Top with $\frac{3}{4}$ cup grated pepper jack and bake until melted, 1 minute. Top with sour cream, guacamole and scallions.

22. CORN PUPPIES Whisk $\frac{1}{2}$ cup cornmeal, $\frac{1}{4}$ cup flour, 1 tablespoon sugar, 1 teaspoon mustard powder and $\frac{1}{2}$ teaspoon each baking powder and kosher salt. Whisk in 1 egg, $\frac{1}{2}$ cup milk and 2 tablespoons melted butter. Divide among 24 oiled mini-muffin cups (about 1 tablespoon each); add 1 halved cocktail frank to each. Bake at 400° until set, 13 to 15 minutes.

23. TAMALE PIES Make the batter for Corn Puppies (No. 22). Brown 8 ounces ground beef in olive oil; season with 1 teaspoon each chili powder and cumin and $\frac{1}{2}$ teaspoon kosher salt. Stir in $\frac{3}{4}$ cup bean-and-corn salsa; simmer until thickened. Divide among 12 muffin cups lined with nonstick foil liners; top with the batter and $\frac{3}{4}$ cup grated pepper jack. Bake at 375° until set, 20 minutes.

24. PIZZA BITES Press 1 ounce pizza dough into each of 12 oiled muffin cups. Top each with 2 teaspoons each pizza sauce and shredded mozzarella and other assorted toppings (mushrooms, peppers, etc.). Bake at 475° until puffed and browned, 12 minutes.

25. CALZONES Divide 1 pound pizza dough into 12 balls and stretch each into a 3-inch circle; pile 1 teaspoon each chopped pepperoni, ricotta and shredded mozzarella in the middle of each. Gather the dough around the filling and pinch together to close. Divide among 12 oiled muffin cups, seam-side down, and brush with olive oil. Bake at 350° until golden, 20 to 25 minutes.

26. SPAGHETTI-BACON PIES Cook 8 ounces spaghetti as the label directs. Drain; toss with $1\frac{1}{2}$ cups spicy marinara, 1 beaten egg, $\frac{1}{3}$ cup grated parmesan, 6 slices chopped cooked bacon and 2 tablespoons parsley. Divide among 12 muffin cups lined with nonstick foil liners; sprinkle with shredded mozzarella. Bake at 400° until golden, 15 minutes.

27. MINI LASAGNAS Combine 1 cup each ricotta and shredded mozzarella, $\frac{1}{4}$ cup each parmesan and chopped parsley and 1 egg. Cut out twelve 4-by-6-inch pieces fresh pasta. Spoon 1 tablespoon marinara into each of 12 muffin cups. Press 1 piece of pasta into each. Divide the filling among the cups and top each with 1 more tablespoon marinara. Fold the overhanging pasta into the center of each cup, dabbing with water to seal the edges. Top each with 2 more tablespoons marinara; sprinkle with more mozzarella and parmesan. Bake at 400° until browned and bubbling, 15 minutes. Top with chopped parsley.

28. MINI SPINACH LASAGNAS Make Mini Lasagnas (No. 27), replacing the parsley in the filling with 1 cup finely chopped fresh spinach.

29. MEATBALLS Mix 1 pound ground beef with $\frac{1}{3}$ cup each breadcrumbs, grated parmesan and chopped parsley, 1 egg, 1 grated garlic clove, $\frac{1}{2}$ teaspoon kosher salt and a few grinds of pepper. Form into 6 balls. Divide among 6 jumbo muffin cups lined with nonstick foil liners. Bake at 425° until browned, 20 minutes. Top with marinara and sprinkle with shredded mozzarella and parmesan. Bake 15 more minutes.

30. MINI MEATLOAVES Mix 2 pounds meatloaf mix (beef, pork and veal) with $\frac{1}{2}$ cup each grated onion and panko, 1 egg, 1 tablespoon Worcestershire sauce, 1 teaspoon each chili powder, chopped thyme and kosher salt and a few grinds of pepper. Press into 12 oiled muffin cups. Brush with chili sauce (such as Heinz). Bake at 425° until cooked through, 12 to 15 minutes.

31. CHEESEBURGER SLIDERS Divide the bottoms of 12 mini potato rolls among 12 muffin cups lined with nonstick foil liners. Form 1 pound ground beef into 12 small patties and divide among the cups; season with salt and pepper. Bake at 425° until just cooked through, 10 minutes. Top with small slices of American cheese and bake until melted, about 5 minutes. Top with sliced pickles, mustard, ketchup and the roll tops.

32. MAC AND CHEESE CUPS Cook $1\frac{1}{2}$ cups macaroni as the label directs; drain. Heat 2 tablespoons butter in a medium saucepan over medium heat. Whisk in 2 tablespoons flour until smooth. Whisk in 2 cups milk; bring to a boil. Whisk in 2 cups shredded cheddar, stirring until melted. Stir in the macaroni and season with salt and pepper. Divide among 12 muffin cups lined with nonstick foil liners; sprinkle with parmesan. Bake at 400° until golden, 15 minutes.

33. TACO SALAD CUPS Coat 6 jumbo muffin cups with cooking spray. Press one 6-inch flour tortilla into each to form cups; coat with cooking spray and season with salt and chili powder. Bake at 425° until golden, 8 to 10 minutes. Let cool. Remove and fill with guacamole, refried beans, sour cream and fresh salsa. Top with shredded lettuce, chopped cilantro and shredded cheddar.

TACO SALAD
CUPS
No. 33



34. POWER SMOOTHIE DISKS Puree 3 cups chopped kale with 1 cup each chopped cucumber and pineapple, $\frac{3}{4}$ cup coconut water, 4 slices peeled ginger and a pinch of turmeric. Divide among 12 muffin cups. Freeze until firm, 6 hours. For 1 smoothie: Blend 3 disks with $\frac{3}{4}$ cup coconut water.

35. CHOCOLATE STRAWBERRY CLUSTERS Line 12 muffin cups with nonstick foil liners; coat the liners with cooking spray. Arrange a few hulled strawberries and 1 tablespoon peanuts in each cup. Melt 4 ounces chopped semisweet chocolate in the microwave. Drizzle over the strawberries. Chill until set.



36. PB&J MONKEY BREADS Quarter each biscuit from two 7.5-ounce tubes biscuit dough; toss with $\frac{1}{2}$ cup sugar. Divide among 12 oiled muffin cups. Whisk $\frac{1}{4}$ cup warm peanut butter with 2 tablespoons melted butter; spoon over the dough. Bake at 350° until puffed and golden, 25 minutes. Remove while warm and drizzle with warm jelly.

37. CHOCOLATE-COCONUT MONKEY BREADS Cut each biscuit from a 16.3-ounce tube large biscuit dough into 8 pieces; roll in $\frac{1}{3}$ cup melted coconut oil, then 1 cup turbinado sugar. Divide half of the dough among 6 oiled jumbo muffin cups; sprinkle with $\frac{1}{3}$ cup chocolate chips and top with the remaining dough. Bake at 350° until puffed and golden, 25 minutes.

38. S'MORES CEREAL TREATS Melt all but 1 cup of a 10-ounce bag mini marshmallows with 4 tablespoons butter in a large pot, stirring until smooth. Stir in 6 cups square graham cereal. Remove from the heat and stir in the reserved marshmallows and 1 cup milk chocolate chips. Press into 12 oiled muffin cups; let cool.

39. MOLTEN CHOCOLATE CAKES Melt 8 ounces chopped semisweet chocolate with 10 tablespoons butter in the microwave; stir until smooth. Beat 3 eggs and 3 yolks with 1 cup confectioners' sugar with a mixer until fluffy, 2 minutes. Beat in $\frac{1}{3}$ cup flour and the melted chocolate mixture until smooth. Line 12 muffin cups with paper liners and coat with cooking spray. Divide the batter among the cups. Bake at 400° until the tops are set but the centers are jiggly, 10 minutes. Serve immediately.

40. FROZEN PEANUT BUTTER CUPS Melt 8 ounces chopped semisweet chocolate with $\frac{1}{3}$ cup heavy cream in the microwave. Put 1 teaspoon melted chocolate in each of 24 lined mini-muffin cups; chill until set. Mix $\frac{1}{3}$ cup each peanut butter and confectioners' sugar with 2 tablespoons softened butter until smooth. Drop into the muffin cups; spoon the remaining chocolate over the tops. Freeze until set, about 4 hours.

41. FROZEN YOGURT FRUIT CUPS Pulse 2 cups plain 2% Greek yogurt with $\frac{1}{4}$ cup honey or jam (any flavor) in a blender until smooth. Divide among 12 paper-lined muffin cups and top with a few berries or some diced fruit. Freeze until set, 2 hours.

42. BIRTHDAY ICE CREAM CAKES Cut six $\frac{1}{2}$ -inch-thick slices pound cake in half. Press 1 piece into each of 6 muffin cups and top with a large scoop of softened ice cream. Press another pound cake slice on top of each. Freeze until firm, 6 hours. Unmold and spread whipped cream around the sides and tops; decorate with rainbow sprinkles.

43. CHOCOLATE ICE CREAM CAKES Make Birthday Ice Cream Cakes (No. 42) using 2 small scoops ice cream and sprinkling crushed chocolate sandwich cookies between them. Use chocolate sprinkles.

44. CHOCOLATE CHIP COOKIES Beat 1 stick melted butter with $\frac{3}{4}$ cup each light brown sugar and granulated sugar. Add 1 egg and 1 teaspoon vanilla. Whisk $1\frac{1}{4}$ cups flour with $\frac{1}{2}$ teaspoon salt and $\frac{1}{4}$ teaspoon baking powder; stir into the dough. Stir in $\frac{1}{2}$ cup chocolate chips. Roll into 12 balls; divide among 12 paper-lined muffin cups. Bake at 350° until golden, 15 to 18 minutes.

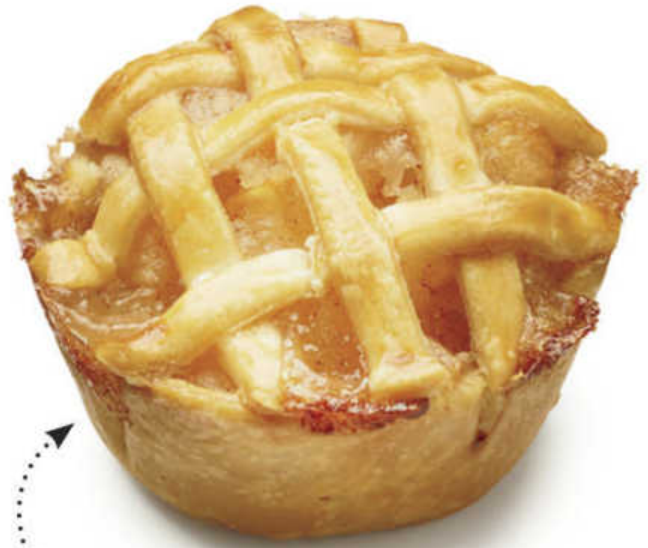
45. MINI CHEESECAKES Beat two 8-ounce packages cream cheese with 2 eggs, $\frac{1}{2}$ cup sugar, 1 teaspoon each vanilla and lemon juice and a pinch of salt until smooth. Sprinkle 2 teaspoons graham cracker crumbs into each of 12 muffin cups lined with nonstick foil liners. Divide the filling among the cups. Bake at 325° until set, 30 minutes.

46. KEY LIME CHEESECAKES Beat 8 ounces cream cheese, 1 cup each confectioners' sugar and sour cream, 1 teaspoon vanilla and a pinch of salt with a mixer on medium-high speed until smooth. Dissolve 1 teaspoon gelatin in 1 tablespoon warm water; beat into the cream cheese mixture with $\frac{1}{4}$ cup Key lime juice. Combine 1 cup chocolate graham cracker crumbs with 2 tablespoons melted butter; press into 12 paper-lined muffin cups. Divide the filling among the cups. Chill until set, 4 hours. Top with lime zest.

47. FRUIT CRISPS Toss 3 chopped peeled pears with $\frac{1}{3}$ cup chopped dried cherries, $\frac{1}{4}$ cup granulated sugar and 1 tablespoon each flour and vanilla; divide among 12 muffin cups lined with nonstick foil liners. Mix $\frac{2}{3}$ cup flour, $\frac{1}{4}$ cup each brown sugar and chopped hazelnuts and a pinch of salt with 4 tablespoons softened butter until large clumps form; sprinkle on top of the fruit. Bake at 350° until golden, 25 minutes.

48. BLUEBERRY DUTCH BABIES Divide $\frac{2}{3}$ cup blueberries among 12 buttered muffin cups. Pulse 1 cup milk, $\frac{3}{4}$ cup flour, $\frac{1}{3}$ cup sugar, 2 eggs, 1 teaspoon vanilla and $\frac{1}{4}$ teaspoon baking powder in a blender until smooth. Divide among the cups. Bake at 375° until lightly browned, 30 to 35 minutes. Let cool in the pan. Dust with confectioners' sugar.

49. CHERRY CLAFOUTIS Divide $1\frac{1}{3}$ cups jarred pitted cherries (drained) among 6 paper-lined jumbo muffin cups. Pulse 1 cup heavy cream with $\frac{1}{4}$ cup each flour and sugar, 2 eggs and 2 yolks and $\frac{1}{4}$ teaspoon almond extract in a blender until smooth. Divide among the cups; loosely cover with foil. Bake at 350° until almost set, 45 minutes.



50. MINI APPLE PIES Sauté 2 pounds chopped peeled apples in 4 tablespoons butter with $\frac{1}{2}$ cup sugar, 1 tablespoon lemon juice and a pinch of salt until tender, 10 minutes. Stir in 1 tablespoon flour and $\frac{1}{2}$ teaspoon cinnamon; let cool. Cut out twelve 4-inch rounds of refrigerated pie dough (from one 14-ounce package); slice the scraps into strips. Press each round into a muffin cup. Add the filling and top with the dough strips to form lattice crusts. Brush the crusts with beaten egg and dot with butter. Bake at 375° until the crusts are browned and the filling is bubbling, 35 to 40 minutes.

PICK A PEPPER

Give small peppers big flavor with these fillings.

PHOTOGRAPHS BY CHARLES MASTERS



FOOD STYLING: BRETT KURZWEIL



SPICY SAUSAGE CHERRY PEPPERS

Slice off the tops of 12 fresh **cherry peppers**; remove the seeds. Place the tops and bottoms on a baking sheet, drizzle with **olive oil** and broil until blistered, about 3 minutes; let cool. Combine 8 ounces **Italian turkey sausage** (casings removed), $\frac{1}{4}$ cup each **ricotta** and chopped **parsley**, 2 tablespoons grated **parmesan**, 1 teaspoon grated **lemon zest**, 1 grated **garlic clove**, $\frac{1}{2}$ teaspoon **kosher salt** and a few grinds of **pepper**. Stuff into the peppers and sprinkle with shredded **mozzarella**. Bake at 425° until cooked through, 10 to 12 minutes. Cover with the roasted tops.

TEX-MEX JALAPEÑOS

Halve 6 **jalapeños** lengthwise; remove the seeds. Combine $\frac{1}{2}$ cup shredded **cheddar cheese** with $\frac{1}{4}$ cup **refried beans**, 2 tablespoons **cream cheese**, 1 teaspoon **chili powder** and $\frac{1}{4}$ teaspoon **kosher salt**; divide among the pepper halves. Press the filling in crushed **tortilla chips** and place chip-side up on a parchment-lined baking sheet. Bake at 425° until the filling is bubbling, about 12 minutes. Top with **sour cream** and **cilantro**.

CHEESE-AND-COPPA PEPPERONCINI

Halve 6 large **pepperoncini** lengthwise; remove the seeds and pat dry with paper towels. Cut 4 ounces **provolone** into twelve ½-inch-wide pieces and stuff into the pepper halves. Top each with about ½ teaspoon **olive tapenade** and wrap with a thin slice of **coppa** (or salami). Secure with toothpicks.



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EGG SALAD-STUFFED PEPPADEWS

Pulse 2 peeled hard-boiled **eggs** in a food processor with 1 tablespoon **mayonnaise**, ½ teaspoon **dijon mustard** and a pinch each of **salt** and **cayenne pepper** until smooth. Transfer to a resealable plastic bag and snip a corner. Pipe into 12 pickled **Peppadew peppers**; sprinkle with **paprika** and chopped **chives**.

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Short and Sweet

We downsized our favorite desserts into shot-glass parfaits.

PHOTOGRAPHS BY CHARLES MASTERS

Banana Split



Lemon Meringue Pie



Cherry Cheesecake



Key Lime Pie



Apple Pie



- VANILLA ICE CREAM
- CRUSHED CINNAMON CEREAL
- SAUTÉED APPLES
(Cook 1 diced peeled apple with 2 tablespoons each butter and sugar and ¼ teaspoon cinnamon.)

Strawberry Shortcake



- WHIPPED CREAM
- MACERATED STRAWBERRIES
(Toss ½ cup diced strawberries with 1 tablespoon each sugar and lemon juice and ½ teaspoon vanilla.)
- CRUMBLed BISCUITS

Peanut Butter Cup



- CHOPPED PEANUTS
- CRUMBLed CHOCOLATE CAKE
- PEANUT CREAM
(Whip ¼ cup heavy cream with 2 tablespoons creamy peanut butter.)

Carrot Cake



- COCONUT TOPPING
(shredded coconut, chopped pecans and dried pineapple)
- CREAM CHEESE FROSTING
- SWEET CARROTS
(Toss shredded carrots with lemon juice, a little pumpkin pie spice and confectioners' sugar.)
- CRUMBLed OATMEAL COOKIES

Blueberry Crumble



- BLUEBERRIES
- BLUEBERRY YOGURT
- GRANOLA

Lemon-Poppy Seed Cake



- LEMON ZEST
- LEMON-POPPY SEED SOUR CREAM
(Beat ½ cup sour cream with 2 tablespoons each lemon juice and confectioners' sugar, 1 tablespoon poppy seeds and 1 teaspoon lemon zest.)
- CRUMBLed POUND CAKE

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Easy Smoked Sausage Skillet

Serving Size: 4-6

Total Time: 20 minutes

Ingredients :

- 1 pkg. Hillshire Farm® smoked sausage, diagonally sliced thin
- 2 cloves garlic, crushed
- ¼ cup olive oil
- 1 large red bell pepper, sliced thin
- 1 small yellow onion, sliced thin
- 1 pkg. frozen broccoli, thawed
- ½ cup chicken broth (or water)
- ½ cup tomato sauce
- 2 cups instant rice
- ½ cup shredded Mozzarella cheese

Instructions :

Heat olive oil and garlic in skillet, stir in smoked sausage slices and cook until browned. Add pepper, onion, broccoli, broth and tomato sauce and simmer for 10 minutes until the vegetables are tender and the liquid is absorbed. In the meantime, prepare rice according to package instructions. Stir rice into the skillet, sprinkle with cheese and serve.

Visit HillshireFarm.com/recipes for delicious recipes perfect for any night of the week.



Weeknight Cooking

PHOTOGRAPHS BY RYAN DAUSCH

FOOD STYLING: JAMIE KIMM; PROP STYLING: KARIN OLSEN

Try broccoli soup with cheesy potato skins. See page 66.



FRIED CHICKEN SANDWICHES WITH WAFFLE FRIES

ACTIVE: 20 min | TOTAL: 35 min | SERVES: 4

- ⅓ cup buttermilk
- 1 tablespoon habanero hot sauce
- Kosher salt and freshly ground pepper
- ⅓ cup mayonnaise
- 4 skinless, boneless chicken thighs (about 1¼ pounds total)
- 1 22-ounce bag frozen waffle fries
- 1 cup cake flour (see page 74 for a substitute)
- Vegetable oil, for frying
- 4 potato rolls, split
- Iceberg lettuce and dill pickle slices, for topping

1. Whisk the buttermilk, hot sauce, ¼ teaspoon salt and a few grinds of pepper in a medium bowl. Transfer 3 tablespoons of the buttermilk mixture to a small bowl and whisk in the mayonnaise; set aside. Add the chicken thighs to the bowl with the remaining buttermilk mixture; toss to coat and set aside.
2. Bake the waffle fries as the label directs. Meanwhile, combine the cake flour, ½ teaspoon salt and ¼ teaspoon pepper in a shallow dish. Heat ½ inch vegetable oil in a large Dutch oven or pot over medium-high heat. Dredge the chicken in the flour mixture and shake off the excess. Fry until golden and cooked through, 4 to 5 minutes per side. Transfer to a rack set over a baking sheet to drain.
3. Season the waffle fries with pepper. Divide the buttermilk mayonnaise among the roll bottoms. Top with lettuce, the chicken, pickles and the roll tops; serve with the waffle fries.

Per serving: **Calories** 910; **Fat** 39 g (**Saturated** 11 g); **Cholesterol** 40 mg; **Sodium** 1,440 mg; **Carbohydrate** 112 g; **Fiber** 7 g; **Protein** 26 g



Kids'
MEAL

RIGATONI WITH PEPPERONI AND MOZZARELLA

ACTIVE: 20 min | TOTAL: 35 min | SERVES: 4

- Kosher salt
- 12 ounces rigatoni
- 3 ounces sliced pepperoni, halved (about ¾ cup)
- 1 onion, chopped
- 1 green bell pepper, thinly sliced
- 2 cloves garlic, minced
- 1 28-ounce can whole peeled tomatoes, crushed well by hand
- 1 teaspoon dried oregano
- Freshly ground pepper
- ¼ cup grated parmesan cheese, plus more for topping
- 6 ounces fresh mozzarella, diced (about 1 cup)
- Red pepper flakes and torn fresh basil, for topping

Let kids crush
the tomatoes.
Empty the can into
a bowl and show
them how to crush
by hand.

1. Bring a large pot of salted water to a boil. Add the pasta and cook as the label directs. Reserve ½ cup cooking water, then drain.
2. Meanwhile, cook the pepperoni in a separate large pot or Dutch oven over medium heat, stirring occasionally, until just crisp, 5 to 7 minutes. Transfer to a plate using a slotted spoon. Add the onion, bell pepper and garlic to the pot. Cook, stirring occasionally, until the vegetables soften, about 10 minutes.
3. Add 1 cup water, the tomatoes, oregano, ½ teaspoon salt and a few grinds of pepper to the pot. Reduce the heat to medium low; simmer until the sauce thickens slightly, 10 minutes. Add the pasta and parmesan; toss to coat, adding the reserved cooking water as needed to loosen. Remove from the heat and stir in the mozzarella and pepperoni; season with salt and pepper. Top each serving with a pinch of red pepper flakes, basil and more parmesan.

Per serving: **Calories** 630; **Fat** 23 g (**Saturated** 10 g); **Cholesterol** 50 mg; **Sodium** 860 mg; **Carbohydrate** 80 g; **Fiber** 6 g; **Protein** 28 g

SPINACH AND FETA FRITTATA

ACTIVE: 15 min | TOTAL: 30 min | SERVES: 4

- 2 red bell peppers, halved
- $\frac{1}{2}$ small red onion, thinly sliced
- 4 large eggs plus 8 egg whites
- Kosher salt and freshly ground pepper
- 2 tablespoons extra-virgin olive oil, plus more for drizzling
- 1 clove garlic, chopped
- $\frac{3}{4}$ teaspoon dried mint
- 8 cups baby spinach (about 10 ounces)
- $\frac{3}{4}$ cup crumbled reduced-fat feta cheese
- 8 pitted kalamata olives, halved
- 1 tablespoon red wine vinegar
- 3 whole-wheat pitas, warmed and cut into wedges

- 1.** Preheat the broiler. Arrange the peppers skin-side up on a baking sheet and broil until charred, about 3 minutes. Transfer to a bowl and cover with plastic wrap; set aside. Preheat the oven to 400°. Soak the onion in a small bowl of cold water; set aside.
- 2.** Whisk the eggs and egg whites in a medium bowl with $\frac{1}{4}$ cup water and a pinch each of salt and pepper. Heat 1 tablespoon olive oil in a 10-inch nonstick ovenproof skillet over medium-high heat. Add the garlic and mint; cook until sizzling, 20 seconds. Add the spinach and cook, stirring, until wilted, 2 minutes; season with salt and pepper. Stir in the eggs using a wooden spoon; top with the feta. Cook, undisturbed, until the mixture starts setting around the edges, 2 minutes. Bake in the oven until set and lightly golden, 15 minutes.
- 3.** Meanwhile, remove the charred skins from the peppers; slice into strips. Drain the onion and toss with the peppers, olives, vinegar and the remaining 1 tablespoon olive oil. Season with salt and pepper.
- 4.** Slide the frittata onto a board; let rest 5 minutes. Slice into wedges; drizzle with olive oil. Serve with the pita bread and salad.

Per serving: **Calories** 410; **Fat** 19 g (**Saturated** 5 g); **Cholesterol** 195 mg; **Sodium** 1,020 mg; **Carbohydrate** 39 g; **Fiber** 7 g; **Protein** 25 g



BEEF SATAY NOODLES

ACTIVE: 35 min | TOTAL: 35 min | SERVES: 4

- 8 ounces stir-fry rice noodles
- $\frac{1}{3}$ cup crunchy peanut butter
- 2 tablespoons soy sauce
- 2 teaspoons grated peeled ginger
- Kosher salt and freshly ground pepper
- 1 pound ground beef sirloin
- 2 tablespoons roasted peanut oil (or 1 tablespoon each sesame oil and vegetable oil)
- 3 large shallots, thinly sliced
- 1 9-ounce package broccoli slaw
- 1 teaspoon Sriracha, plus more for serving
- $\frac{1}{2}$ cup chopped fresh cilantro
- Lime wedges, for serving

- 1.** Put the noodles in a bowl; cover with warm water and soak at least 20 minutes. Meanwhile, whisk the peanut butter, soy sauce, ginger, $\frac{1}{2}$ teaspoon salt and a few grinds of pepper in a large bowl. Add the beef and mix with a spoon to combine.
- 2.** Heat 1 tablespoon peanut oil in a large skillet over high heat. Add the shallots and cook, stirring, until softened, about 4 minutes. Add the broccoli slaw and cook, stirring, until it starts wilting, about 3 minutes. Transfer the vegetables to a medium bowl. Heat the remaining 1 tablespoon peanut oil in the skillet, then add the beef mixture. Cook, stirring occasionally, until browned, about 7 minutes.
- 3.** Meanwhile, gently stir the noodles to separate. Reserve $\frac{1}{2}$ cup soaking water, then drain the noodles. Return the vegetables to the skillet with the beef and stir to combine. Add the noodles, the reserved soaking water and the Sriracha. Cook, gently tossing, until warmed through, about 4 minutes. Top each serving with the cilantro; serve with lime wedges and more Sriracha.

Per serving: **Calories** 590; **Fat** 26 g (**Saturated** 6 g); **Cholesterol** 65 mg; **Sodium** 1,010 mg; **Carbohydrate** 59 g; **Fiber** 5 g; **Protein** 31 g





SALMON WITH DILL CARROTS AND CABBAGE

ACTIVE: 30 min | TOTAL: 30 min | SERVES: 4

Kosher salt

- 4 carrots, thinly sliced
- 6 cups thinly sliced Savoy cabbage (about ¼ head)
- 3 tablespoons unsalted butter
- Freshly ground pepper
- ¼ cup sour cream
- 1 tablespoon whole-grain mustard
- 1½ teaspoons champagne vinegar or white wine vinegar
- 1 tablespoon vegetable oil
- 4 6-ounce skin-on salmon fillets (preferably wild)
- 1 tablespoon chopped fresh dill

Lemon wedges, for serving

1. Bring a large pot of salted water to a boil. Add the carrots and cabbage and cook until tender, 6 to 7 minutes. Drain and return to the pot. Add the butter and stir until melted; season with salt and pepper. Cover to keep warm and set aside. Meanwhile, mix the sour cream, mustard and vinegar in a small bowl; set aside.

2. Heat the vegetable oil in a large nonstick skillet over medium-high heat. Season the salmon with ½ teaspoon salt and a few grinds of pepper; add to the skillet, skin-side down, and cook until the skin is golden brown and crisp, about 4 minutes. Flip and cook until just cooked through, 1 to 2 more minutes.

3. Stir the dill into the vegetable mixture. Serve with the salmon, mustard sour cream and lemon wedges.

Per serving: **Calories** 420; **Fat** 24 g (**Saturated** 9 g); **Cholesterol** 130 mg; **Sodium** 390 mg; **Carbohydrate** 11 g; **Fiber** 3 g; **Protein** 40 g



PORK SALTIMBOCCA WITH PEAS

ACTIVE: 35 min | TOTAL: 35 min | SERVES: 4

- 4 boneless center-cut pork chops (½ inch thick; 5 ounces each)
- Kosher salt
- 3 tablespoons extra-virgin olive oil
- ½ cup all-purpose flour
- 1 large shallot, finely chopped
- 8 fresh sage leaves
- ½ cup dry white wine
- 1¼ cups low-sodium chicken broth
- 5 thin slices prosciutto (about 3 ounces), 1 slice chopped
- 1 cup grated fontina cheese (about 2 ounces)
- ¼ cup grated parmesan cheese
- 1 10-ounce package frozen peas

1. Preheat the broiler. Season the pork with salt. Heat 2 tablespoons olive oil in a large ovenproof skillet over medium-high heat. Working in batches, dredge the pork in the flour and add to the skillet; reserve the flour. Cook until browned, 1 minute per side. Transfer to a plate.

2. Reduce the heat to medium; add the shallot to the skillet and cook, stirring, until soft, 3 minutes. Increase the heat to medium high. Add the sage and 2 teaspoons of the reserved flour. Cook until sizzling, 30 seconds. Add the wine; bring to a boil. Cook until reduced by half, 2 minutes. Add 1 cup broth; return to a boil and cook until thickened, 2 minutes. Add the pork; return to a simmer. Top each chop with a prosciutto slice, then the cheeses. Broil until bubbling, 1 to 2 minutes.

3. Heat the remaining 1 tablespoon olive oil in a small saucepan over medium heat. Add the chopped prosciutto; cook until crisp, 1 to 2 minutes. Add the peas, the remaining ¼ cup broth and ¼ teaspoon salt. Cover; cook until the peas are tender, 5 minutes. Uncover; increase the heat to medium high. Cook until the liquid is reduced, 1 minute. Serve with the pork.

Per serving: **Calories** 550; **Fat** 29 g (**Saturated** 10 g); **Cholesterol** 115 mg; **Sodium** 1,200 mg; **Carbohydrate** 24 g; **Fiber** 3 g; **Protein** 42 g

PROMOTION

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SLOW-COOKER PULLED PORK SANDWICHES

ACTIVE: 30 min | TOTAL: 7½ hr | SERVES: 4

- 1 2-pound boneless pork shoulder, cut into 2-inch pieces
- ½ onion, roughly chopped
- 4 cloves garlic
- Kosher salt and freshly ground pepper
- ¾ cup ketchup
- 2 tablespoons spicy yellow mustard
- 2 tablespoons packed light brown sugar
- ¼ cup sliced pickles, plus 2 tablespoons brine
- 2 teaspoons hot sauce
- 2 tablespoons vegetable oil
- 4 slices Texas toast or other thick white bread
- 1¼ cups prepared coleslaw

1. Combine the pork, onion, garlic, ½ cup water, 1 teaspoon salt and a few grinds of pepper in a 6- to 8-quart slow cooker. Cover and cook on low, 7 hours.

2. Remove the pork and garlic from the slow cooker to a bowl using a slotted spoon. Strain the juices, discarding the onion; transfer ¾ cup of the juices to a small saucepan. Add the ketchup, mustard, brown sugar, pickle brine and hot sauce. Cook over medium-high heat, stirring occasionally, until the sauce is just starting to simmer and thicken, about 5 minutes.

3. Heat the vegetable oil in a large skillet (preferably cast-iron) over high heat. Add the pork and garlic; shred the meat with two forks. Cook, stirring occasionally, until the pork is crisp and golden, about 5 minutes. Season with salt and pepper.

4. Toast the bread. Top with the pork, sauce and coleslaw. Serve with the pickles.

Per serving: **Calories** 660; **Fat** 29 g (**Saturated** 9 g); **Cholesterol** 155 mg; **Sodium** 1,970 mg; **Carbohydrate** 45 g; **Fiber** 2 g; **Protein** 43 g



CURRIED TURKEY WITH APPLE-CASHEW SALAD

ACTIVE: 30 min | TOTAL: 30 min | SERVES: 4

- ¾ cup plain nonfat Greek yogurt
- 2 tablespoons mayonnaise
- 1 tablespoon mango chutney
- 2 teaspoons curry powder
- Kosher salt and freshly ground pepper
- 1 red apple, sliced
- 2 cups sliced celery (1 celery heart)
- ½ cup golden raisins
- ½ cup salted roasted cashews
- 1¼ pounds turkey cutlets (about ¼ inch thick)
- 1 tablespoon extra-virgin olive oil
- 1 small head red-leaf lettuce, quartered

1. Preheat the oven to 250°. Whisk the yogurt, mayonnaise, chutney, 2 tablespoons water, 1 teaspoon curry powder, ½ teaspoon salt and a few grinds of pepper in a large bowl. Add the apple, celery, raisins and cashews and toss; set aside.

2. Season the turkey cutlets with salt, pepper and the remaining 1 teaspoon curry powder. Heat the olive oil in a large skillet over high heat. Working in batches, cook the cutlets until golden brown and cooked through, about 3½ minutes per side. Transfer to a baking sheet and keep warm in the oven until ready to serve.

3. Add the lettuce to the bowl with the apple mixture; toss to coat. Serve the turkey cutlets with the salad.

Per serving: **Calories** 480; **Fat** 18 g (**Saturated** 3 g); **Cholesterol** 60 mg; **Sodium** 570 mg; **Carbohydrate** 36 g; **Fiber** 4 g; **Protein** 43 g





Hollywood

SOME THINGS ARE TOTALLY ARTIFICIAL.

WE'RE NOT.



*MINIMALLY PROCESSED

BROCCOLI SOUP WITH CHEDDAR POTATO SKINS

ACTIVE: 40 min | TOTAL: 40 min | SERVES: 4

- 4 medium russet potatoes
- 4 slices bacon, chopped
- 1 onion, chopped
- Cooking spray
- Kosher salt and freshly ground pepper
- 1 head broccoli, florets chopped (about 6 cups)
- 2 tablespoons half-and-half
- 1¼ cups shredded cheddar cheese (about 5 ounces)

WELLNESS TIP

We prefer full-fat cheese (in moderation) to low-fat cheese in healthy recipes: It melts much better.

- 1.** Preheat the oven to 450°. Pierce the potatoes all over with a fork. Microwave until cooked through, 8 to 10 minutes. Cook the bacon in a large pot or Dutch oven over medium heat, stirring, until crisp, about 8 minutes. Remove to a paper towel-lined plate using a slotted spoon. Add the onion to the pot with the drippings; cook, stirring occasionally, until softened, 5 minutes.
- 2.** Meanwhile, coat a baking sheet with cooking spray. Quarter the potatoes lengthwise and scoop out most of the flesh; set aside. Arrange the potatoes skin-side up on the prepared baking sheet; coat with cooking spray. Bake until golden, 15 minutes.
- 3.** Meanwhile, add the potato flesh, 6 cups water, 1 teaspoon salt and a few grinds of pepper to the pot with the onion and stir to combine. Bring to a boil. Add the broccoli and reduce the heat to maintain a simmer; cook until the broccoli is tender, about 8 minutes. Working in small batches, puree in a blender. Return to the pot and stir in the half-and-half; season with salt and pepper.
- 4.** Remove the potato skins from the oven; flip and top with the cheese. Continue baking until bubbling and golden. Top each serving of soup with the bacon and serve with the potato skins.

Per serving: **Calories** 490; **Fat** 24 g (**Saturated** 12 g); **Cholesterol** 55 mg; **Sodium** 760 mg; **Carbohydrate** 53 g; **Fiber** 8 g; **Protein** 21 g



FARRO WITH BRIE AND SQUASH

ACTIVE: 15 min | TOTAL: 40 min | SERVES: 4

- 2 red onions
- 3 tablespoons extra-virgin olive oil, plus more for drizzling
- 8 ounces sliced cremini mushrooms
- 2 teaspoons chopped fresh thyme
- Kosher salt and freshly ground pepper
- 1½ cups farro
- ¼ cup dry white wine
- 1 pound cubed peeled butternut squash (about 4 cups)
- 3 ounces brie cheese, rind removed and cubed, plus thin slices for topping
- ½ cup chopped fresh parsley

- 1.** Preheat the oven to 450°. Mince ½ red onion; cut the remaining 1½ onions into ½-inch-thick wedges and set aside. Heat 1 tablespoon olive oil in a large pot or Dutch oven over medium-high heat. Add the minced onion, mushrooms and 1 teaspoon thyme; season with salt and pepper. Cook, stirring, until the vegetables are tender, about 5 minutes.
- 2.** Add the farro to the pot and cook, stirring, until toasted, about 1 minute. Add the wine and cook, stirring, until evaporated, 1 to 2 minutes. Add 5 cups water; bring to a boil. Reduce the heat to maintain a simmer and cook until the farro is tender and the liquid is mostly absorbed, 25 to 30 minutes.
- 3.** Meanwhile, combine the onion wedges, butternut squash and the remaining 2 tablespoons olive oil and 1 teaspoon thyme in a large bowl; season with ½ teaspoon salt and a few grinds of pepper and toss. Spread on a rimmed baking sheet. Roast until the vegetables are tender and browned, about 25 minutes.
- 4.** Add the cubed brie to the farro; stir until creamy. Stir in the parsley. Top each serving of farro with the vegetables and a slice of brie.

Per serving: **Calories** 460; **Fat** 20 g (**Saturated** 6 g); **Cholesterol** 30 mg; **Sodium** 370 mg; **Carbohydrate** 58 g; **Fiber** 8 g; **Protein** 15 g



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LOW-
CALORIE
DINNER



SAUSAGE AND BEAN STEW

ACTIVE: 40 min | TOTAL: 40 min | SERVES: 4

- 2 tablespoons extra-virgin olive oil
- 1 pound hot and/or sweet Italian sausage, cut into 1-inch pieces
- 6 cloves garlic, chopped
- 2 carrots, chopped
- ½ fennel bulb, cored and chopped
- ½ onion, chopped
- 1 tablespoon fresh thyme
- Kosher salt and freshly ground pepper
- ½ cup panko breadcrumbs
- 1 15.5-ounce can navy beans (do not drain)
- 1 15-ounce can cherry tomatoes

1. Heat 1 tablespoon olive oil in a large ovenproof skillet over medium-high heat; add the sausage and cook, stirring occasionally, until browned, about 5 minutes. Transfer to a plate using a slotted spoon. Reduce the heat to medium low and add the garlic to the skillet. Cook, stirring often, until lightly browned, about 2 minutes. Add the carrots, fennel, onion, 2 tablespoons water, ½ tablespoon thyme and ½ teaspoon each salt and pepper. Cook, stirring occasionally, until the vegetables soften, 15 minutes.

2. Preheat the broiler. Combine the panko with the remaining 1 tablespoon olive oil, ½ tablespoon thyme and ¼ teaspoon each salt and pepper; set aside. Return the sausage to the skillet along with the beans and their liquid, the tomatoes and ½ cup water. Bring to a boil, then reduce the heat to medium and gently simmer until the liquid is slightly reduced, about 5 minutes. Sprinkle the panko mixture evenly over the stew and broil until golden, about 4 minutes.

Per serving: **Calories** 410; **Fat** 18 g (**Saturated** 5 g); **Cholesterol** 40 mg; **Sodium** 1,470 mg; **Carbohydrate** 34 g; **Fiber** 6 g; **Protein** 28 g



DONE IN
25
MINUTES

SHRIMP AND DUMPLING STIR-FRY

ACTIVE: 25 min | TOTAL: 25 min | SERVES: 4

- 3 tablespoons vegetable oil
- 1 13-ounce package frozen vegetable dumplings
- 1 18-ounce bag mixed fresh stir-fry vegetables, large pieces halved (about 6 cups)
- 1 pound medium shrimp, peeled and deveined
- 1 tablespoon finely chopped peeled ginger
- 2 cloves garlic, thinly sliced
- ⅓ cup sweet Thai chili sauce
- 2 tablespoons low-sodium soy sauce
- 1 tablespoon rice vinegar
- 2 scallions, sliced

1. Heat 1 tablespoon vegetable oil in a large nonstick skillet over medium-high heat. Add the dumplings in a single layer. Cook until browned, 2 to 3 minutes per side. Add ¼ cup water to the skillet. Cook, stirring occasionally, until evaporated, about 1 minute; transfer the dumplings to a bowl.

2. Heat 1 tablespoon vegetable oil in the skillet. Add the vegetables and cook, stirring occasionally, until crisp-tender and lightly browned, 8 to 10 minutes; transfer to the bowl with the dumplings.

3. Heat the remaining 1 tablespoon vegetable oil in the skillet. Add the shrimp, ginger and garlic. Cook, stirring occasionally, until the shrimp are just cooked through, about 2 minutes. Return the dumplings and vegetables to the skillet and stir to combine. Add the chili sauce and soy sauce; cook, stirring gently, until glazed, about 1 minute. Remove from the heat and stir in the rice vinegar and half of the scallions. Top with the remaining scallions.

Per serving: **Calories** 400; **Fat** 14 g (**Saturated** 1 g); **Cholesterol** 145 mg; **Sodium** 1,620 mg; **Carbohydrate** 47 g; **Fiber** 3 g; **Protein** 23 g

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Easy Sides



ROASTED BRUSSELS SPROUTS WITH CORNED BEEF

Heat $\frac{1}{4}$ cup **olive oil** in a large nonstick skillet over high heat. Add $1\frac{1}{4}$ pounds halved **Brussels sprouts**; season with **salt** and **pepper**. Cook, stirring once, until browned and tender, 7 to 8 minutes. Add 2 ounces chopped **corned beef**, 1 teaspoon crushed **coriander seeds** and 2 chopped **scallions**; cook, stirring, until warmed through, 1 minute.



CHICKPEAS WITH CHARD

Chop 1 bunch **Swiss chard**. Sauté the stems with 1 each chopped **onion** and **red jalapeño** in **olive oil** over medium-high heat until softened, 3 minutes; season with **salt**. Add one 15-ounce can **chickpeas** (drained, liquid reserved); cook, stirring, 3 minutes. Add 2 minced **garlic cloves**; cook 30 seconds. Add the chard leaves along with the chickpea liquid and $\frac{1}{2}$ teaspoon **ground cumin**; simmer until the chard wilts. Stir in the juice of $\frac{1}{2}$ **lemon**.



BROWN BUTTER SWEET POTATO MASH

Pierce 4 **sweet potatoes** with a fork. Microwave until softened, 12 minutes. Melt 3 tablespoons **butter** in a saucepan over medium heat and cook until brown flecks appear. Add $\frac{3}{4}$ cup **milk**, $\frac{1}{2}$ teaspoon **kosher salt** and $\frac{1}{4}$ teaspoon **vanilla**; heat until warm but not boiling. Peel the potatoes and puree in a food processor with the warm milk, adding up to $\frac{1}{4}$ cup more milk if needed. Top with **lemon zest**.



PARMESAN POLENTA FRIES

Slice one 18-ounce tube **polenta** into $\frac{1}{2}$ -inch-thick "fries." Working in batches, dredge the fries in **flour** and deep-fry in 1 inch 375° **vegetable oil** until lightly golden and crisp. Remove and drain on a paper towel-lined plate; sprinkle with grated **parmesan** and chopped **mixed herbs**. Season with **salt** and **pepper**.

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AVAILABLE AT TARGET



Katherine Alford,
Senior Vice President,
Culinary, Food Network Kitchen

INSIDE THE Test Kitchen

Go behind the scenes
of this issue.



IMPROVE THE 'CUE

Slow-cooker pulled pork is great, but you miss out on those crispy blackened bits that you find in real barbecue. Our solution: Cook the meat in a slow cooker, then crisp it up in a skillet just before serving (see page 64). You can try this trick with slow-cooked brisket, too.

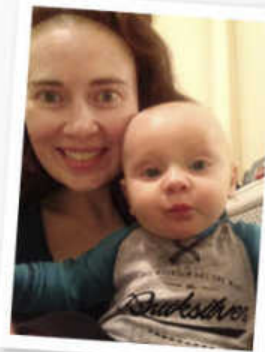
NICE COAT

We tested a few types of flour for dredging the fried chicken on page 58, and cake flour produced the best result, over all-purpose flour and instant flour (Wondra). Cake flour is finer in texture, so it coats the chicken perfectly. If you don't have any on hand, you can combine $\frac{3}{4}$ cup plus 2 tablespoons all-purpose flour with 2 tablespoons cornstarch, then sift a few times.



FREEZER PLEASER

Recipe developer **Melissa Gaman** created the shrimp-dumpling stir-fry on page 68 while on maternity leave with her son, Fisher. Melissa had no time to shop or cook, so she kept dumplings in her freezer for super-fast soups and stir-fries. Use her recipe as a guide and swap in whatever veggies you have around.



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Weekend Cooking

PHOTO: CON FOULOS; FOOD STYLING: ANNE DISRUDE; PROP STYLING: MARINA MALCHIN

Turn these ingredients into a vegetarian shepherd's pie. See page TK.

Cauliflower UNDERCOVER

Food Network stars share smart (and somewhat sneaky!) ways to serve this veggie.

PHOTOGRAPHS BY CON POULOS



KATIE LEE'S PIZZA WITH CAULIFLOWER CRUST

ACTIVE: 15 min | TOTAL: 40 min | SERVES: 4

- 1 head cauliflower, stem removed
- 1 cup shredded mozzarella cheese
- $\frac{1}{4}$ cup grated parmesan cheese
- $\frac{1}{2}$ teaspoon dried oregano
- Kosher salt
- $\frac{1}{4}$ teaspoon garlic powder
- 2 large eggs, lightly beaten
- $\frac{1}{2}$ cup marinara sauce
- Sliced bell peppers and onion, for topping

1. Preheat the oven to 400°. Line a baking sheet with parchment paper. Break the cauliflower into florets and pulse in a food processor until fine. Line a steamer basket with a kitchen towel (not terrycloth); set in a saucepan with 2 inches simmering water. Add the cauliflower, cover and cook 5 minutes. Drain well, then wring dry in the towel to get out all the moisture. Let cool.

2. In a bowl, combine the cauliflower with $\frac{1}{2}$ cup mozzarella, the parmesan, oregano, $\frac{1}{2}$ teaspoon salt, the garlic powder and eggs. Transfer to the center of the baking sheet and spread into a 10-inch circle to make a pizza crust. Bake until golden, about 20 minutes.

3. Spread the marinara sauce on the crust; top with bell peppers and onion and sprinkle with the remaining $\frac{1}{2}$ cup mozzarella. Return to the oven and bake an additional 10 minutes.



*"This is a perfect way to
indulge in pizza without any
guilt. It's also great
if you're gluten-free."*

VALERIE BERTINELLI'S ROASTED CAULIFLOWER STEAKS

ACTIVE: 15 min | TOTAL: 40 min

SERVES: 4 to 6

- 2 heads cauliflower
- Extra-virgin olive oil, for drizzling
- Kosher salt and freshly ground pepper
- 2 tablespoons pine nuts
- $\frac{1}{4}$ cup golden raisins
- 1 tablespoon unsalted butter
- $\frac{1}{4}$ cup fresh parsley, torn

1. Preheat the oven to 425°. Cut off the cauliflower stems, then place the heads cut-side down and slice into $\frac{1}{2}$ -inch-thick steaks. Arrange on a baking sheet in a single layer. Drizzle with olive oil and sprinkle with salt and pepper on both sides. Transfer to the oven and bake until golden brown, 20 to 25 minutes, flipping after the first 10 minutes.

2. Meanwhile, add the pine nuts to a dry medium sauté pan and toast over medium heat until golden brown, about 3 minutes. Add the raisins and butter and season with salt. Cook, tossing, until the butter has melted and coats the pine nuts and raisins. Off the heat, stir in the parsley.

3. Transfer the roasted cauliflower to a serving platter. Pour the pine nut-raisin mixture over the top. Season with salt.



"Instead of roasting cauliflower in little florets, cut it into steaks."



JEFF MAURO'S CAULIFLOWER MELT

ACTIVE: 20 min | TOTAL: 1 hr | SERVES: 4

FOR THE CAULIFLOWER

- 1 head cauliflower
- $\frac{1}{4}$ cup extra-virgin olive oil
- 2 teaspoons mustard powder
- 2 teaspoons smoked paprika
- Kosher salt and freshly ground pepper

FOR THE HONEY MUSTARD

- $\frac{1}{4}$ cup yellow mustard
- 1 tablespoon stone-ground mustard
- 1 tablespoon honey
- Kosher salt and freshly ground pepper

FOR THE SANDWICH BUILD

- 4 tablespoons salted butter, at room temperature
- 8 slices sourdough bread
- 8 ounces butterkäse or gruyère cheese, shredded
- 2 pears, thinly sliced

1. Roast the cauliflower: Preheat the oven to 450°. Cut off the cauliflower stem, then place the head cut-side down and slice into $\frac{1}{2}$ -inch-thick steaks. In a small bowl, whisk together the olive oil, mustard powder, paprika and some salt and pepper. Brush the cauliflower steaks with the spiced oil. Place them flat on a baking sheet and roast for 10 minutes. Carefully flip the cauliflower, return to the oven and roast until golden, another 10 to 12 minutes.

2. Meanwhile, make the honey mustard: In a small bowl, mix together the yellow mustard, stone-ground mustard and honey. Season with salt and pepper. Set aside.

3. For the sandwich build: Melt 2 tablespoons butter on a griddle over medium-low heat. Spread some honey mustard on 4 pieces of bread; top each with some cheese, roasted cauliflower, sliced pears, more cheese and another piece of bread. Place 2 sandwiches on the griddle and cover with a metal bowl. Cook until golden and crisp on the outside and gooey in the middle, 4 to 5 minutes per side. Add the remaining 2 tablespoons butter to the griddle and repeat with the remaining sandwiches. Serve with the remaining honey mustard.



"Roasted cauliflower, pears and gooey cheese make this the world's greatest veggie sandwich."

MARCELA VALLADOLID'S CAULIFLOWER-CHORIZO BURRITOS

ACTIVE: 10 min | TOTAL: 30 min | SERVES: 8

FOR THE BEANS

- 3 ounces raw pork chorizo (casing removed)
- ½ small white onion, finely chopped
- 1 15-ounce can refried pinto beans

FOR THE BURRITOS

- 2 tablespoons extra-virgin olive oil
- 1 small white onion, finely chopped
- 1 head cauliflower, florets finely chopped
- Kosher salt and freshly ground pepper
- 1 tablespoon chopped fresh oregano
- 8 9-inch flour tortillas
- 1 cup shredded Oaxaca or monterey jack cheese

1. Make the beans: Heat a medium nonstick sauté pan over medium heat. Add the chorizo and cook, breaking up the meat, until golden, about 6 minutes. Remove the chorizo to a plate lined with paper towels using a slotted spoon. Add the onion to the pan with the chorizo fat. Sauté until the onion is translucent, about 4 minutes. Return the chorizo to the pan. Add the refried beans to the mixture. Continue cooking about 5 minutes; turn off the heat. Cover and keep warm.

2. Make the burritos: Heat the olive oil in a large heavy sauté pan over medium-high heat. Add the onion and cook until translucent, about 3 minutes. Add the cauliflower and sauté until tender, about 5 minutes. Season with salt and pepper. Add the oregano. Turn off the heat and set aside.

3. Heat a large heavy griddle over medium heat. Working in batches, heat the tortillas one at a time until they are soft and pliable, about 1 minute per side. Add ¼ cup warm beans to the center of a tortilla, spreading it outward to the sides. Add 2 to 3 heaping tablespoons of the cauliflower mixture and 2 tablespoons of cheese. Fold in the edges and roll up to form a burrito. Return to the griddle until the cheese melts, about 10 seconds. Serve warm.



"This is a healthy way to incorporate more vegetables into a burrito."



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PHOTOGRAPHS BY CON POULOS



BEEF-AND-LAMB SHEPHERD'S PIE

ACTIVE: 50 min | TOTAL: 1 hr 35 min | SERVES: 6

You can assemble any of these dishes up to 2 hours ahead. Cover and refrigerate, then add about 10 minutes to the baking time.

- 2 pounds russet potatoes, peeled and quartered
- Kosher salt
- 2 tablespoons extra-virgin olive oil
- 2 leeks (white and light green parts only), halved lengthwise, sliced $\frac{1}{2}$ inch thick and rinsed well
- 12 ounces ground beef
- 12 ounces ground lamb
- Freshly ground pepper
- 2 large carrots, diced
- 2 cloves garlic, finely chopped
- 1 tablespoon Worcestershire sauce
- 1 tablespoon fresh thyme, chopped
- 3 tablespoons tomato paste
- $\frac{3}{4}$ cup Irish stout (such as Guinness)
- $1\frac{1}{4}$ cups low-sodium beef broth
- 1 cup frozen peas
- 4 tablespoons unsalted butter
- $\frac{2}{3}$ cup half-and-half
- 1 cup grated cheddar cheese (about 4 ounces)

1. Preheat the oven to 400°. Put the potatoes in a large saucepan, cover with cold water by 1 inch and season with salt. Bring to a boil, then reduce the heat and simmer until tender, 20 to 25 minutes.
2. Meanwhile, heat the olive oil in a large skillet over medium heat. Add the leeks and season with $\frac{1}{2}$ teaspoon salt. Cook, stirring, until the leeks are soft but not browned, about 8 minutes. Transfer half of the leeks to a large bowl and set aside.
3. Add the beef and lamb to the skillet with the remaining leeks. Cook over medium heat, breaking up the meat, until no longer pink, about 6 minutes. Pour off any excess fat from the skillet; season the meat with $\frac{1}{2}$ teaspoon salt and a few grinds of pepper.
4. Stir the carrots, garlic, Worcestershire sauce and thyme into the meat. Clear a space in the middle of the skillet and add the tomato paste. Cook the tomato paste, stirring, until slightly darkened, about 1 minute, then stir into the meat mixture. Pour in the stout and simmer until slightly reduced, about 2 minutes. Add the broth and bring to a simmer. Cook, stirring, until the carrots are almost tender, about 5 minutes. Stir in the peas; reduce the heat to low and let simmer while you mash the potatoes.
5. Drain the potatoes and let cool slightly. Transfer to the bowl with the reserved leeks; add the butter, half-and-half and $\frac{1}{2}$ teaspoon salt and mash well. Stir in $\frac{1}{2}$ cup cheddar.
6. Spread the meat mixture in a 3-quart baking dish. Dollop the mashed potatoes on top, then spread with the back of a spoon. Sprinkle with the remaining $\frac{1}{2}$ cup cheddar. Bake until bubbling around the edges and the topping is browned in spots, about 25 minutes. Let rest 10 minutes before serving.

SPICY SHEPHERD'S PIE WITH CHORIZO

ACTIVE: 40 min | TOTAL: 1½ hr | SERVES: 6

- 2 pounds russet potatoes, peeled and quartered
- Kosher salt
- 1 tablespoon extra-virgin olive oil
- 8 ounces fresh chorizo, casings removed
- 12 ounces ground beef
- 1 bunch scallions (white and light green parts only), chopped
- 2 cups frozen corn (preferably fire-roasted)
- 1 poblano chile pepper, chopped
- 2 tablespoons tomato paste
- ½ teaspoon ground cumin
- ½ teaspoon chili powder
- Freshly ground pepper
- 1 14.5-ounce can diced tomatoes with green chiles
- 1 cup low-sodium chicken broth
- ½ cup sour cream
- 3 tablespoons unsalted butter
- 1½ cups shredded pepper jack cheese (about 6 ounces)

1. Preheat the oven to 400°. Put the potatoes in a large saucepan, cover with cold water by 1 inch and season with salt. Bring to a boil, then reduce the heat and simmer until tender, 20 to 25 minutes.

2. Meanwhile, heat the olive oil in a large ovenproof skillet over medium heat. Add the chorizo and cook, breaking it up with a wooden spoon, until slightly browned, about 5 minutes. Add the beef and cook, breaking it up, until browned, about 5 minutes. Add all but 1 tablespoon of the scallions to the skillet along with the corn, poblano, tomato paste, cumin, chili powder, 1 teaspoon salt and a few grinds of pepper. Cook, stirring, until the vegetables are slightly softened, about 5 more minutes. Add the tomatoes and chicken broth. Bring to a simmer, then reduce the heat to medium low; cook, stirring occasionally, until slightly thickened, about 10 minutes.

3. Drain the potatoes and let cool slightly. Return to the pot, add the sour cream and butter and mash well. Stir in the cheese and season with salt and pepper. Dollop the mashed potatoes on top of the meat mixture in the skillet, then spread with the back of a spoon. Transfer the skillet to the oven. Bake until bubbling around the edges and the topping is browned in spots, 25 to 30 minutes. Let rest 10 minutes, then sprinkle with the reserved scallions before serving.



CURRIED VEGETARIAN SHEPHERD'S PIE

ACTIVE: 35 min | TOTAL: 1 hr 15 min | SERVES: 6

- 2 pounds russet potatoes,
peeled and quartered
- Kosher salt
- 2 bay leaves
- 3 sprigs thyme
- 2 carrots, chopped
- 1 small rutabaga, peeled and chopped
- 1 medium turnip, peeled and chopped
- 2 leeks (white and light green parts only),
sliced ½ inch thick, rinsed well
- 6 tablespoons unsalted butter
- 8 ounces button mushrooms, quartered
- 3 tablespoons all-purpose flour
- 1 teaspoon ground coriander
- ¼ teaspoon freshly grated nutmeg
- 1½ cups half-and-half
- 1 cup frozen peas
- Grated zest and juice of ½ lemon
- ¼ cup chopped fresh parsley
- 2 teaspoons curry powder

1. Preheat the oven to 400°. Put the potatoes in a large saucepan, cover with cold water by 1 inch and season with salt. Bring to a boil, then reduce the heat and simmer until tender, 20 to 25 minutes.

2. Meanwhile, fill a separate large saucepan with 6 cups water; add the bay leaves, thyme sprigs and 2 teaspoons salt. Bring to a boil. Add the carrots, rutabaga, turnip and leeks; reduce the heat to medium low and simmer until the vegetables are tender, about 10 minutes. Reserve 1½ cups cooking liquid, then drain the vegetables. Discard the bay leaves and thyme. Pat the vegetables dry; set aside.

3. Melt 2 tablespoons butter in a large skillet over medium-low heat. Add the mushrooms; cook until they release their liquid, 3 minutes. Increase the heat to medium; cook until the liquid is evaporated, 2 to 3 minutes. Sprinkle with the flour, coriander and nutmeg; cook, stirring, 1 minute. Whisk in the reserved cooking liquid and ¾ cup half-and-half. Bring to a simmer; cook until thickened, 3 minutes. Stir in the carrot mixture, peas and lemon zest and juice. Return to a simmer, then remove from the heat. Season with salt and stir in the parsley.

4. Drain the potatoes and let cool slightly. Return to the pot and add the curry powder and the remaining 4 tablespoons butter and ¾ cup half-and-half. Season with ¾ teaspoon salt and mash well.

5. Spread the mushroom mixture in a 3-quart baking dish. Dollop the mashed potatoes on top; spread with the back of a spoon. Bake until bubbling around the edges and the topping is browned in spots, about 20 minutes. Let rest 10 minutes before serving.



CHICKEN SHEPHERD'S PIE WITH KALE MASH

ACTIVE: 45 min | TOTAL: 1½ hr | SERVES: 6

- 1 pound Yukon Gold potatoes,
peeled and chopped
- 1 pound celery root, peeled and chopped
- 2 cups milk
- Kosher salt and freshly ground pepper
- 3 cups chopped kale (about 2 ounces)
- 1 bunch scallions (white and light green
parts only), chopped
- 6 tablespoons unsalted butter
- 2 large shallots
- 3 carrots, chopped
- 2 tablespoons all-purpose flour
- 1 cup low-sodium chicken broth
- 1½ pounds skinless, boneless chicken
thighs, cut into ½-inch pieces
- ¾ cup chopped fresh chives
- ¾ cup chopped fresh parsley

1. Combine the potatoes, celery root, milk, 1 teaspoon salt and a few grinds of pepper in a pot. Bring to a boil, then reduce the heat to low. Cover and cook until the vegetables are soft but not falling apart, about 15 minutes. Stir in the kale and scallions; cover and cook, stirring occasionally, until the kale is tender, about 6 minutes.

2. Set a colander over a bowl and drain the vegetables, reserving the milk. Return the vegetables to the pot and add 4 tablespoons butter and ½ cup of the reserved milk. Mash to combine, adding up to ¼ cup more milk if needed.

3. Preheat the oven to 400°. Melt the remaining 2 tablespoons butter in a large pot over medium heat. Add the shallots, carrots, 1 teaspoon salt and a few grinds of pepper. Cook, stirring, until the vegetables are soft, about 15 minutes. Sprinkle with the flour and cook, stirring, 1 minute. Stir in the chicken broth. Bring to a boil, then reduce the heat to medium low; stir in the chicken and simmer until just cooked through, about 8 minutes. Remove from the heat and stir in the chives and parsley.

4. Divide the chicken mixture among six 12-ounce casserole dishes or ramekins. Dollop the mashed potatoes on top, then spread with the back of a spoon. Bake until bubbling around the edges and the topping is browned in spots, about 20 minutes. Let rest 5 minutes before serving.

You can
also make this
shepherd's pie
in a 3-quart
baking dish.

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PARIS AT HOME



Ina Garten creates the ultimate dinner-party menu based on classic French bistros—her favorite restaurants in the world.

Every time I come home from Paris, people ask me where I ate while I was there. I know some of the finest restaurants in the world are in France, but Jeffrey and I tend to prefer casual bistros over three-star Michelin extravaganzas. Some bistros, like Benoit, have been around for decades, and some, like Le Bistrot Paul Bert, are more modern, but they have one very important thing in common: They all make warm, delicious, old-fashioned food. Who wouldn't want to

eat cheese gougères, French onion soup, mussels marinières, beef bourguignon, potato gratin, and of course, chocolate mousse? I just love country French food (I learned how to cook from Julia Child's *Mastering the Art of French Cooking*), and this is a menu that I've made over and over again for dinner parties: Filet of Beef au Poivre (beef with peppercorns) served with matchstick potatoes, a big green salad and a chocolate terrine for dessert. It's like a trip to Paris—without the jet lag!

INA TOOK
THIS PHOTO!

xxx Ina

Catch Ina's special, *Barefoot Contessa in Paris Part Deux*, February 14 at 1 p.m. ET.

FILET OF BEEF AU POIVRE

ACTIVE: 20 min | TOTAL: 35 min | SERVES: 6

- 6 filets mignon, cut 1½ inches thick
- Kosher salt
- 2 tablespoons coarsely ground black pepper
- 3½ tablespoons unsalted butter, divided
- 1½ tablespoons olive oil
- ¾ cup chopped shallots (3 to 4 shallots)
- 1 cup canned beef broth
- ½ cup good Cognac or brandy

1. Place the filets on a board and pat them dry with paper towels. Sprinkle the filets with salt and then press the black pepper evenly on both sides. Allow to rest at room temperature for 15 minutes.

2. Heat 1½ tablespoons of the butter and the oil in a large sauté pan over

medium-high heat until the butter almost smokes. Place the steaks in the pan and lower the heat to medium. Sauté the steaks for 4 minutes on one side and then for 3 minutes on the other side, for medium rare. Remove the steaks to a serving platter and cover tightly with aluminum foil.

3. Meanwhile, pour all but 1 tablespoon of fat from the sauté pan. Add the shallots and cook over medium heat for 2 minutes. Add the beef broth and cook over high heat for 4 to 6 minutes, until reduced by half, scraping the brown bits from the bottom of the pan. Add the Cognac and cook for 2 more minutes. Off the heat, swirl in the remaining 2 tablespoons of butter and ½ teaspoon salt. Serve the steaks hot with the sauce poured on top.



GREEN SALAD WITH CREAMY MUSTARD VINAIGRETTE

ACTIVE: 10 min | TOTAL: 10 min | SERVES: 6

- 3 tablespoons champagne vinegar
 - $\frac{1}{2}$ teaspoon Dijon mustard
 - $\frac{1}{2}$ teaspoon minced fresh garlic
 - 1 extra-large egg yolk, at room temperature (optional)
 - $\frac{3}{4}$ teaspoon kosher salt
 - $\frac{1}{4}$ teaspoon freshly ground black pepper
 - $\frac{1}{2}$ cup good olive oil
- Salad greens or mesclun mix for 6 people

- 1.** In a small bowl, whisk together the vinegar, mustard, garlic, egg yolk, salt and pepper. While whisking, slowly add the olive oil until the vinaigrette is emulsified.
- 2.** Toss the greens with enough dressing to moisten and serve immediately.

MATCHSTICK POTATOES

ACTIVE: 15 min | TOTAL: 30 min | SERVES: 6

- Peanut or canola oil
- 3 large oval Idaho potatoes, peeled
- Sea salt or kosher salt
- Minced fresh flat-leaf parsley (optional)

- 1.** Preheat the oven to 350°. Pour at least 1 inch of oil into a deep pot and heat it to 350°.
- 2.** Slice the potatoes into thin matchsticks ($\frac{1}{8}$ inch thick) with a vegetable slicer or mandoline, dropping them into a bowl of cold water as you cut. Drain the potatoes and dry them thoroughly with paper towels. Drop the potatoes in batches into the hot oil and cook for 3 to 5 minutes, until golden brown. Remove from the pot with a wire basket skimmer or slotted spoon and drain on paper towels. Place on a baking sheet, sprinkle with salt, and keep warm in the oven while you cook the rest of the potatoes.
- 3.** Sprinkle the potatoes with parsley, if desired, and serve hot.

DARK CHOCOLATE TERRINE

ACTIVE: 40 min | TOTAL: 5 hr | SERVES: 10

Vegetable oil, for greasing the pan
 ½ pound (2 sticks) unsalted butter
 12 ounces bittersweet chocolate,
 such as Lindt, broken in bits
 1 teaspoon instant coffee powder
 1 cup sifted confectioners' sugar
 ⅓ cup unsweetened cocoa powder,
 such as Pernigotti
 8 extra-large egg yolks,
 at room temperature
 1 tablespoon Cognac or brandy
 Pinch of kosher salt
 3 extra-large egg whites,
 at room temperature*
 1 tablespoon granulated sugar
 ½ cup cold heavy cream
 1 teaspoon pure vanilla extract
 Orange Sauce (see right)
 Freshly grated orange zest, for serving
 Fleur de sel, for serving

1. Lightly oil an 8½-by-4½-by-2-inch loaf pan and line it as neatly as possible with plastic wrap, allowing the ends to drape over the sides. (I lay two pieces of plastic wrap crosswise in the pan, overlapping in the center.) Place the pan in the freezer.

2. Place a large heatproof bowl over a pan of simmering water. Place the butter in the bowl, then the chocolate and coffee powder and heat until just melted, stirring occasionally with a rubber spatula. As soon as the chocolate and butter are melted, take the bowl off the heat and whisk in, one at a time, and *in order*, first the confectioners' sugar, then the cocoa powder, egg yolks, Cognac and salt. Set the bowl aside for 15 minutes to cool.

3. Place the egg whites and granulated sugar in the bowl of an electric mixer fitted with the whisk attachment and beat on high speed until the whites form firm but not dry peaks. Fold the whites into the cooled chocolate mixture with a rubber spatula.

4. Without cleaning the bowl or whisk attachment, pour the cream and vanilla into the bowl and beat on high speed until it forms firm peaks. Fold the cream carefully but thoroughly into the chocolate mixture. Pour into the prepared loaf pan, smooth the top, fold the plastic wrap over the top and chill for 4 hours or overnight.

5. To serve, turn the terrine out of the mold and unwrap it. Spoon a puddle of Orange Sauce in the middle of each dessert plate and place a slice of the terrine in the middle. Sprinkle each serving lightly with orange zest and fleur de sel.

* NOTE: THIS RECIPE CONTAINS RAW EGGS.

ORANGE SAUCE

ACTIVE: 15 min | TOTAL: 15 min (plus chilling) | MAKES: 2 cups

4 extra-large egg yolks,
 at room temperature
 ½ cup sugar
 1 teaspoon cornstarch
 1¾ cups scalded whole milk
 1 teaspoon pure vanilla extract
 1½ teaspoons Cognac or brandy
 1 tablespoon Grand Marnier liqueur
 ¼ teaspoon grated orange zest

1. Beat the egg yolks and sugar in the bowl of an electric mixer fitted with the paddle attachment on medium-high speed for 3 minutes, until very thick. Reduce to low speed and mix in the cornstarch.

2. With the mixer still on low, slowly pour the hot milk into the egg mixture (I use a liquid measuring cup for pouring). Pour the mixture into a clean, small, deep saucepan and cook over medium-low heat, stirring constantly with a wooden spoon, until it reaches 180° on a candy thermometer and thickens to the consistency of heavy cream. The mixture will coat the spoon. Don't cook it above 180° or the eggs will scramble! Immediately (it will keep cooking in the saucepan), pour the sauce through a fine-mesh sieve into a bowl and stir in the vanilla, Cognac, Grand Marnier and orange zest. Cover and chill.

To "scald" milk for the sauce, heat it to just below the boiling point. You'll see bubbles forming around the edge.





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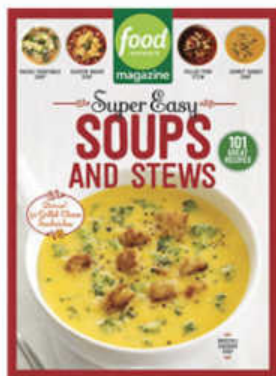


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Party Time

PHOTOGRAPHS BY RALPH SMITH



How Lucky!

You only need three ingredients to make this St. Paddy's app: puff pastry, pesto and an egg. Roll out a sheet of thawed puff pastry into a 12-by-14-inch rectangle on a floured surface and cut a ½-inch-thick strip from one long side (for the stems). Spread pesto on the rectangle, then roll both long sides toward the middle until they meet (see below). Cut the log into ½-inch-thick slices and pinch the bottom of each slice to form a heart shape. Arrange three hearts together on a parchment-lined baking sheet to create a shamrock shape, using beaten egg to "glue" the sides together. Cut the reserved strip of dough into stems; lightly press onto the shamrocks and brush the stems with more beaten egg. Bake at 400°, about 15 minutes.





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Corned Beef *and* Cabbage

Cook up a tasty new twist on the St. Patrick's Day combo.

PHOTOGRAPHS BY CON POULOS



CIDER-BRAISED CORNED BEEF WITH RUTABAGA

ACTIVE: 45 min | TOTAL: 4 hr | SERVES: 6 to 8

- 1 4- to 5-pound piece corned beef brisket (spice packet discarded)
- 2 teaspoons allspice berries
- 1 teaspoon black peppercorns
- 5 bay leaves
- 8 sprigs thyme
- 5 cloves garlic, crushed
- 2 12-ounce bottles hard cider
- ½ cup Irish whiskey (or use low-sodium chicken broth)
- 3 tablespoons brown mustard
- 3 tablespoons packed light brown sugar
- 2 tablespoons honey
- 2 tablespoons prepared horseradish
- 1 medium rutabaga, peeled and cut into 1-inch chunks
- 2 leeks (white and light green parts only), halved lengthwise, cut into ½-inch pieces and well rinsed
- Chopped fresh parsley, for topping

1. Preheat the oven to 325°. Trim the fat cap on the corned beef to about ¼ inch thick, then rinse the corned beef. Place in a large Dutch oven and cover with water by 1 inch. Bring to a boil, then turn off the heat and skim off any foam from the top. Transfer the beef to a plate, discard the water and wipe out the pot. Combine the allspice, peppercorns, bay leaves, thyme and garlic on a large square of cheesecloth. Gather the edges to make a bundle, tie with kitchen twine and set aside.

2. Return the beef to the pot. Add the cheesecloth bundle, cider, whiskey and 4 cups water. Bring to a boil, then reduce the heat so the liquid simmers. Cover, transfer to the oven and bake 1½ hours. Remove the pot from the oven and flip the beef; cover and continue baking until tender, about 1½ more hours.

3. Line a rimmed baking sheet with parchment paper. Transfer the pot to the stovetop and increase the oven temperature to 400°. Remove the beef from the liquid and place on the prepared baking sheet, fat-side up; reserve the pot of liquid.

4. Whisk the mustard, brown sugar, honey and horseradish in a bowl. Brush ¼ cup of the mustard glaze on the corned beef. Return to the oven and bake until the glaze is lightly browned and sticky, about 15 minutes. Brush with the remaining glaze and bake 15 more minutes. Remove from the oven and let rest 10 minutes.

5. Meanwhile, bring the liquid in the pot to a boil. Add the rutabaga and reduce the heat so the liquid simmers; cook until the rutabaga is very tender, about 20 minutes, adding the leeks halfway through. Transfer the vegetables to a platter using a slotted spoon. Slice the corned beef and arrange on the platter; sprinkle the vegetables with parsley.





CHARRED CARAWAY CABBAGE

ACTIVE: 15 min | TOTAL: 45 min | SERVES: 6 to 8

- 1 small head Savoy cabbage, cut into 8 wedges
- 4 tablespoons unsalted butter, melted
- $\frac{1}{4}$ cup extra-virgin olive oil
- 2 teaspoons caraway seeds
- Kosher salt and freshly ground pepper

1. Preheat the oven to 400° and line a rimmed baking sheet with parchment paper. Arrange the cabbage wedges on the baking sheet.

2. Combine the melted butter and olive oil in a bowl; brush on the cabbage wedges. Sprinkle with the caraway seeds, 1 teaspoon salt and a few grinds of pepper. Sprinkle 2 tablespoons water on the baking sheet. Roast until the cabbage is very tender and browned around the edges, 30 to 35 minutes. Transfer to a platter and season with salt.

CHEDDAR-AND-HERB BOXTY

ACTIVE: 40 min | TOTAL: 1 hr 40 min | MAKES: 12

- 3 tablespoons unsalted butter, plus more if needed
- 1 large onion, finely chopped
- Kosher salt
- 2 pounds russet potatoes, peeled and chopped
- $\frac{1}{4}$ cup milk
- 1 large egg yolk
- $\frac{1}{3}$ cup all-purpose flour, plus more for dusting
- $\frac{1}{2}$ cup shredded Irish cheddar cheese (about 2 ounces)
- 3 tablespoons finely chopped fresh parsley
- Freshly ground pepper
- Finely chopped fresh chives, for topping

Boxty are Irish potato pancakes. They're often served for brunch, but they taste great with corned beef.

1. Melt 2 tablespoons butter in a medium skillet over medium heat. Add the onion, season with salt and cook, stirring occasionally, until golden brown and very soft, 25 to 30 minutes. Let cool.

2. Meanwhile, place the potatoes in a saucepan, cover with water by 1 inch and season with salt. Bring to a boil, then reduce the heat and simmer until tender, 10 to 12 minutes. Drain, then transfer to a large bowl, add the milk and mash until smooth. Let cool at least 30 minutes.

3. Preheat the oven to 250° and line a baking sheet with parchment paper. Add the cooked onion, egg yolk, flour, cheese, parsley, 1 teaspoon salt and a few grinds of pepper to the potatoes; stir until combined. Scoop $\frac{1}{4}$ cupfuls of the potato mixture onto a lightly floured surface and form into twelve 3-inch pancakes.

4. Melt the remaining 1 tablespoon butter in a large nonstick skillet over medium-high heat. Working in batches, cook the pancakes until golden brown on the bottom, about 4 minutes. Gently flip, adding more butter to the pan if necessary, and continue cooking until browned on the other side, 3 to 4 more minutes. Transfer to the prepared baking sheet and keep warm in the oven until ready to serve. Top with chives.





Pot of GOLD

This shimmery St. Patrick's Day cake has a big surprise inside.

PHOTOGRAPHS BY **CON POULOS**

This might not be the first time you've seen a layer cake filled with candy. The "piñata cake," as some people call it, has been showing up on blogs and Pinterest boards in all sorts of forms: rainbow versions for birthday parties, candy corn-filled cakes for Halloween, pink or blue candy-filled cakes for baby showers. To create our version, a Pot of Gold Cake for St. Patrick's Day, we spent weeks perfecting the recipe so the layers were moist but still structurally sound. And then we had to figure out how to gild it. We tried sprinkles, food coloring, edible spray paint—but nothing *really* shimmered. Turn the page to find out how we finally got the look, and how we hid those M&M's.

FOOD STYLING: CHRISTINE ALBANO;
PROP STYLING: PAMELA DUNCAN SILVER





You can fill the cake with any small candies. If you want to go all out with custom-color M&M's, order "golden" (not "gold") from mymms.com. Get 20 percent off your order with the code FoodNetworkMag.

POT OF GOLD CAKE

ACTIVE: 1½ hr | TOTAL: 4 hr | SERVES: 8 to 10

FOR THE CAKE

- Cooking spray
- 2½ cups all-purpose flour,
plus more for dusting
- 1 tablespoon baking powder
- ¾ teaspoon salt
- 1½ sticks unsalted butter,
at room temperature
- 1½ cups sugar
- 4 large egg yolks, at room temperature
(use the whites for the frosting)
- 1 tablespoon pure vanilla extract
- 1½ cups whole milk

FOR THE FROSTING AND FILLING

- 4 large egg whites, at room temperature
- ⅔ cup sugar
- ⅓ cup golden syrup or honey
- 1 teaspoon pure vanilla extract
- 2 sticks plus 6 tablespoons unsalted
butter, cut into ½-inch pieces and
slightly softened
- 1 to 1½ cups golden M&M's
- 1 small container edible gold luster dust
(available at craft stores or online)

- 1.** Make the cake: Preheat the oven to 350°. Coat two 8-inch round cake pans with cooking spray; line the bottoms with parchment paper. Coat the parchment with cooking spray and dust the bottom and side of each pan with flour, tapping out the excess. Whisk the flour, baking powder and salt in a medium bowl; set aside.
- 2.** Beat the butter and sugar in a large bowl with a mixer on medium speed until light and fluffy, 3 to 5 minutes. Reduce the speed to low; add the egg yolks one at a time, making sure each is incorporated before adding the next. Beat in the vanilla. Beat in the flour mixture in 3 batches, alternating with the milk in 2 batches, until just incorporated. (It's OK if the batter looks curdled.) Increase the speed to medium and beat 1 more minute.
- 3.** Divide the batter between the prepared pans and spread evenly. Bake, rotating the pans halfway through, until the tops are golden and spring back when lightly pressed, about 40 minutes. Let cool 15 minutes in the pans, then run a knife around the sides of the pans to loosen. Turn out onto a rack to cool completely; discard the parchment.
- 4.** Make the frosting: Bring a few inches of water to a simmer in a medium saucepan over medium heat. Whisk the egg whites, sugar and golden syrup in the bowl of a stand mixer. Set the bowl over the saucepan; cook, whisking, until the sugar dissolves, the egg whites become frothy and the mixture is warm, about 5 minutes. Transfer the bowl to the stand mixer and beat with the whisk attachment on medium-high speed until stiff glossy peaks form. Switch to the paddle attachment. Beat in the vanilla, then beat in the butter a few pieces at a time until smooth. (It's OK if the frosting looks separated; keep beating.)
- 5.** Cut a 3½-inch hole from the center of one cake layer with a paring knife (*fig. A*); set the cake layer and the cutout aside. Score a 3½-inch circle in the center of the other cake layer, then scoop out the middle without going all the way to the bottom (*fig. B*); carefully transfer the cake to a serving plate. Spread the top of the scooped-out cake (but not inside the hole) with 1 cup frosting. Top with the other cake layer and pour the M&M's into the hole (*fig. C*). Slicing horizontally, cut off the top ½ inch from the reserved cutout to make a thin round; place on top of the candies to form a lid (*fig. D*).
- 6.** Frost the top and sides of the cake with the remaining frosting. Refrigerate until just firm, about 20 minutes. Dip a small dry brush in luster dust; tap and brush all over the cake.



A



B



C



D



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JUDGES' *Night Off*

When the *Chopped* cameras stop rolling, these guys are just getting started.



From left: Marc Murphy, Scott Conant and Geoffrey Zakarian hang out at Geoffrey's.

Geoffrey Zakarian, Marc Murphy and Scott Conant banter so effortlessly as judges on *Chopped* that you'd think they were good friends in real life. Turns out, they are. They often get together away from the set to grab a few drinks, try new food, and—in the great tradition of bromances everywhere—bust one another's chops. "And then Geoffrey picks up the check," Scott jokes. "Most of the time, actually, that's true," Geoffrey says, laughing. When we caught up with them, they were at his New York City townhouse for cocktails and happy-hour snacks. Geoffrey doesn't mind hosting, as long as the other two bring the food...and only the food. "We all have amazing wives, but they're not usually invited," he says. "They know better."

PHOTOGRAPH BY SPENCER HEYFRON; GROOMING: SCOTT MCMAHAN; FOOD PHOTOS: DAVID MALOSH; FOOD STYLING: MAGGIE RUGGIERO; PROP STYLING: PAMELA DUNCAN SILVER.

SCOTT CONANT'S ALEPPO POPCORN WITH PARMESAN AND HERBS

ACTIVE: 10 min | TOTAL: 20 min | SERVES: 6

- 3 tablespoons plus ½ cup vegetable oil
- 1 cup popcorn kernels
- ½ cup mixed fresh herbs (such as sage, rosemary and parsley)
- 4 tablespoons unsalted butter
- 2 teaspoons Aleppo pepper flakes
- 3 tablespoons grated parmesan cheese
- Flaky sea salt

1. Heat 3 tablespoons vegetable oil and a few popcorn kernels in a large pot or Dutch oven over medium heat until 1 kernel pops. Add the rest of the kernels, cover the pot and cook, shaking the pot occasionally, until the popping subsides. Transfer the popcorn to a large bowl.
2. Wipe out the pot and add ½ cup vegetable oil. Add the herbs and fry, stirring, until crisp, about 1 minute. Remove with a slotted spoon and add to the popcorn.
3. Put the butter and Aleppo pepper in a microwave-safe bowl; microwave until melted. Drizzle over the popcorn, sprinkle with the parmesan and toss together. Season with salt.



MARC MURPHY'S SPICED ROSEMARY NUTS

ACTIVE: 5 min | TOTAL: 25 min | SERVES: 6

- 3 cups salted mixed nuts
- 2 tablespoons unsalted butter, melted
- 2 tablespoons coarsely chopped fresh rosemary
- 2 tablespoons packed dark brown sugar
- ½ teaspoon cayenne pepper

1. Preheat the oven to 350°. Toss the nuts, melted butter, rosemary, brown sugar and cayenne in a large bowl until combined. Spread the coated nuts in a single layer on a rimmed baking sheet.
2. Bake the nuts until fragrant and toasted, about 10 minutes. Let cool completely before serving.



GEOFFREY ZAKARIAN'S BUTTERMILK ONION RINGS

ACTIVE: 25 min | TOTAL: 30 min | SERVES: 6

Vegetable oil, for deep-frying

- 1 cup all-purpose flour
- 1 cup rice flour
- 1 cup finely grated parmesan cheese,
plus more for topping
- 3 tablespoons mustard powder
- 1 tablespoon paprika
- 1 teaspoon garlic powder
- Kosher salt
- 2 cups buttermilk
- 1 cup dark beer, such as porter or stout
- 2 tablespoons dijon mustard
- 2 medium onions, peeled and cut into
½-inch-thick rings

1. Fill a fryer or large Dutch oven with 2 inches vegetable oil; heat to 330° to 340°. Prepare the batter: Whisk the all-purpose flour, rice flour, parmesan, mustard powder, paprika, garlic powder and 2 tablespoons salt in a large bowl. Whisk the buttermilk, beer and dijon mustard in a separate large bowl. Add all but 1 cup of the wet ingredients to the dry ingredients and whisk to make a smooth batter, similar to a pancake batter.

2. Test 1 onion ring: Dip in the batter and fry until golden brown, about 2 minutes. If the batter is still not cooked through, then it is probably too thick; add a splash more of the wet ingredients to the batter. (You may also need to add more of the wet ingredients to the batter as it sits.)

3. Working in batches, dip the remaining onion rings in the batter and fry until golden brown, about 2 minutes. Remove with a slotted spoon and transfer to a rack. Immediately sprinkle with more parmesan.

SCOTT CONANT'S CHICKEN MILANESE SLIDERS

ACTIVE: 40 min | TOTAL: 45 min | SERVES: 6

FOR THE SALSA VERDE

- ½ bunch parsley, large stems removed
- ¼ cup pitted green olives
- 4 cocktail onions, drained
- 1½ teaspoons capers in brine, drained
- 3 cornichons, patted dry
- 1 anchovy fillet, rinsed
- 2 tablespoons extra-virgin olive oil
- 1 tablespoon mayonnaise
- ½ teaspoon dijon mustard

FOR THE SLIDERS

- 1 skinless, boneless chicken breast (about 6 ounces)
- Kosher salt and freshly ground pepper
- 2 large eggs
- 1 cup all-purpose flour
- 1 cup panko breadcrumbs, gently crushed
- 1 tablespoon grated parmesan cheese
- 1½ teaspoons grated pecorino cheese
- 1½ teaspoons chopped fresh oregano
- ½ teaspoon chopped fresh sage
- ¼ teaspoon chopped fresh thyme
- ½ teaspoon red pepper flakes
- ½ cup vegetable oil, for frying
- 6 slider buns, toasted
- Sliced plum tomatoes and baby arugula, for topping

1. Make the salsa verde: Combine the parsley, olives, cocktail onions, capers, cornichons and anchovy in a blender. Add the olive oil, mayonnaise, mustard and a splash of water; blend until smooth. (Do not blend too long or the parsley will turn brown.) Set aside.

2. Prepare the sliders: Cut the chicken breast horizontally into thirds to make 3 equally thin cutlets. Restack the chicken pieces and cut them in half crosswise to make 6 pieces. Season with salt and pepper.

3. Lightly beat the eggs in a shallow bowl and season with salt and pepper. Place the flour in another shallow bowl and season with salt and pepper. Combine the panko, parmesan, pecorino, oregano, sage, thyme, red pepper flakes and ¼ teaspoon salt in a third shallow bowl. Dredge the seasoned chicken in the flour, then dip in the egg wash and coat with the panko mixture, pressing firmly to adhere.

4. Heat a 12-inch nonstick skillet over medium-low heat. When hot, add the vegetable oil to evenly coat the skillet. Add the chicken and cook until golden brown, about 3 minutes per side. Remove and drain on paper towels. Season with salt.

5. Smear salsa verde on both sides of the toasted buns, sandwich with the chicken and top with sliced tomatoes and arugula.





MARC MURPHY'S DITCH DOGS

ACTIVE: 30 min | TOTAL: 45 min | SERVES: 6 (plus extra mac and cheese)

FOR THE MAC AND CHEESE

Kosher salt

- 1 pound elbow macaroni
- 2 cups whole milk
- 2½ cups heavy cream
- 1 tablespoon unsalted butter
- ⅓ cup all-purpose flour
- 8 ounces white American cheese, diced, at room temperature (about 2 cups)
- 8 ounces gruyère cheese, grated, at room temperature (about 2 cups)
- ⅓ cup parmesan cheese, grated, at room temperature

FOR THE HOT DOGS

Vegetable oil, for the pan

- 6 all-beef hot dogs
- 6 potato hot dog rolls
- Freshly ground pepper

1. Make the mac and cheese: Bring a large pot of salted water to a boil. Add the pasta and cook as the label directs until al dente. Drain the pasta well and let cool.

2. In a medium saucepan, heat the milk and 2 cups heavy cream over medium heat until warm (do not boil). In a separate medium saucepan, melt the butter over medium heat. Add the flour to the butter and stir until incorporated, about 5 minutes, making sure it doesn't brown. Add the warm milk and heavy cream, in batches, and whisk until incorporated. Bring to a simmer and cook, whisking, about 15 minutes.

3. Add the American, gruyère and parmesan cheeses to the milk mixture and whisk until melted, 2 to 3 minutes (do not boil). Remove from the heat. Puree with an immersion blender until smooth (or transfer to a regular blender in batches and puree). Let cool to room temperature and mix with the pasta.

4. Make the hot dogs: Lightly oil a grill pan and preheat over medium-high heat. Grill the hot dogs until slightly charred, 5 to 7 minutes. Reheat the mac and cheese in a saucepan with the remaining ⅓ cup heavy cream; season with salt and pepper. Place the hot dogs on the buns and top with the mac and cheese. Season with pepper.



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BLENDS INSPIRED BY YOUR FAVORITE DESSERTS.**

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MUNCH MADNESS

What to eat during the biggest month in college basketball?
We created game-day snacks honoring 2015's Elite Eight.

PHOTOGRAPHS BY ANDREW PURCELL



SPICY WILDCAT CLAWS

Roll 1 sheet thawed **frozen puff pastry** into a 12-inch square on a floured surface; cut into three 4-inch-wide strips. Sprinkle with grated **pepper jack cheese** and chopped **smoked almonds**. Brush the edges with beaten **egg** and fold in half lengthwise; press to seal. Cut each crosswise into 4 pieces. Place on a parchment-lined baking sheet; cut three slits along the sealed edge of each. Brush with beaten egg, then press **slivered almonds** into the pastry for "claws"; sprinkle with **kosher salt**. Freeze 10 minutes. Bake at 400° until golden, about 25 minutes.



SWEET WILDCAT CLAWS

Make Spicy Wildcat Claws (above), but instead of cheese and smoked almonds, spread the strips with **cookie butter (speculoos)**. Sprinkle with **turbinado sugar** instead of salt before baking.





BLUE DEVEILED EGGS

Place 6 **eggs** in a pot and cover with cold water by 1 inch. Bring to a boil, then reduce the heat and simmer 10 minutes. Drain and run under cold water. Peel the eggs and halve lengthwise; scoop out the yolks. Put the whites in a bowl and toss with $\frac{1}{2}$ cup **hot sauce** (such as Frank's) and $\frac{1}{4}$ cup water; refrigerate 1 hour. Mash the yolks with $\frac{1}{3}$ cup **mayonnaise** and $\frac{1}{4}$ cup crumbled **blue cheese**; season with **salt** and **pepper**. Drain the whites, pat dry and fill with the yolk mixture. Top with more blue cheese, sliced **celery** and more hot sauce.



BUCKY BITES

Toss 1 pound **cheese curds** with 1 tablespoon **flour**; set aside. Whisk 1 cup each flour and **lager** with $\frac{1}{2}$ teaspoon **paprika**. Working in small batches, dip the curds in the batter using a slotted spoon; let the excess drip off, then deep-fry in 1 inch of 375° **vegetable oil** until golden, about 1 minute. Drain on paper towels. Mix $\frac{3}{4}$ cup **mayonnaise** with 1 grated small **garlic clove**; serve with the fried cheese curds.

FOOD STYLING: CARRIE PURCELL; PROP STYLING: SARAH CAVE



FIERY POTATO SKINS

Pierce 3 **russet potatoes** a few times with a fork. Bake on an oven rack at 350° until tender, 1 hour; let cool. Increase the oven temperature to 450°. Quarter the potatoes lengthwise and scoop out most of the flesh. Brush the potato wedges on both sides with melted **butter**; season with **salt** and **pepper**. Bake skin-side up on a baking sheet until crisp, 15 minutes. Flip, sprinkle with a mix of grated **sharp cheddar** and **habanero cheese** and bake until melted, 3 more minutes. Top with **sour cream** and chopped **scallions**.



BULLDOGS IN A PRETZEL BLANKET

Cut 1 pound **pizza dough** into 8 pieces. Roll each into a 12-inch-long rope and wrap around a **hot dog**. Arrange on a lightly oiled baking sheet, loosely cover and set aside at room temperature until puffy, 45 minutes. Bring 3 quarts water, ½ cup **baking soda** and 2 tablespoons **kosher salt** to a boil. Boil the wrapped dogs in batches, turning once, 1 minute. Transfer to baking sheet; brush with beaten **egg**, sprinkle with kosher salt and bake at 400° until browned, 15 to 20 minutes. Serve with **mustard**.





Michigan
State
Spartans

SPARTAN SWORD CRUDITÉS

Arrange **green olives**, chunks of **feta**, **snap peas**, cooked **cauliflower**, **cucumber** spears and sliced **fennel** on a platter with **tzatziki** and **green goddess dressing**. Serve with cocktail sword picks.



Louisville
Cardinals

BIRDSEED TRUFFLES

Spread $1\frac{1}{2}$ cups **quick-cooking oats** on a baking sheet; toast in a 350° oven, 10 minutes. Let cool completely. Transfer to a bowl and add $\frac{1}{3}$ cup each **shredded coconut**, **chocolate-hazelnut spread** and **crunchy peanut butter**, $\frac{1}{4}$ cup **honey**, 1 tablespoon **chia seeds** and $\frac{1}{4}$ teaspoon **kosher salt**; mix well with a rubber spatula. Roll into small balls, about 1 tablespoon each. Roll in a mixture of $\frac{1}{3}$ cup **salted sunflower seeds** and 2 tablespoons **sesame seeds**, pressing to adhere.



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On the Road

PHOTOGRAPH BY RALPH SMITH



NEW YORK CITY



Glazed and Amused

We wouldn't blame anyone for craving a couple (dozen) doughnuts after visiting New York City's Danese/Corey Gallery this spring: The latest show is a collection of hyperrealistic paintings of glazed and jelly-filled treats. Artist Emily Eveleth has been painting doughnuts for 20 years, and her latest batch, on display March 17 through April 16, includes her signature supersize versions (one lemon crème is 11 feet wide) along with much smaller 4-inch paintings on wood. "You have to walk up really close and put your nose right on them," she says. danesecorey.com



A painting of jelly-filled doughnuts (left) towers over the artist, but the pink glazed doughnut piece (above) is only 16 square inches.



MAGIC

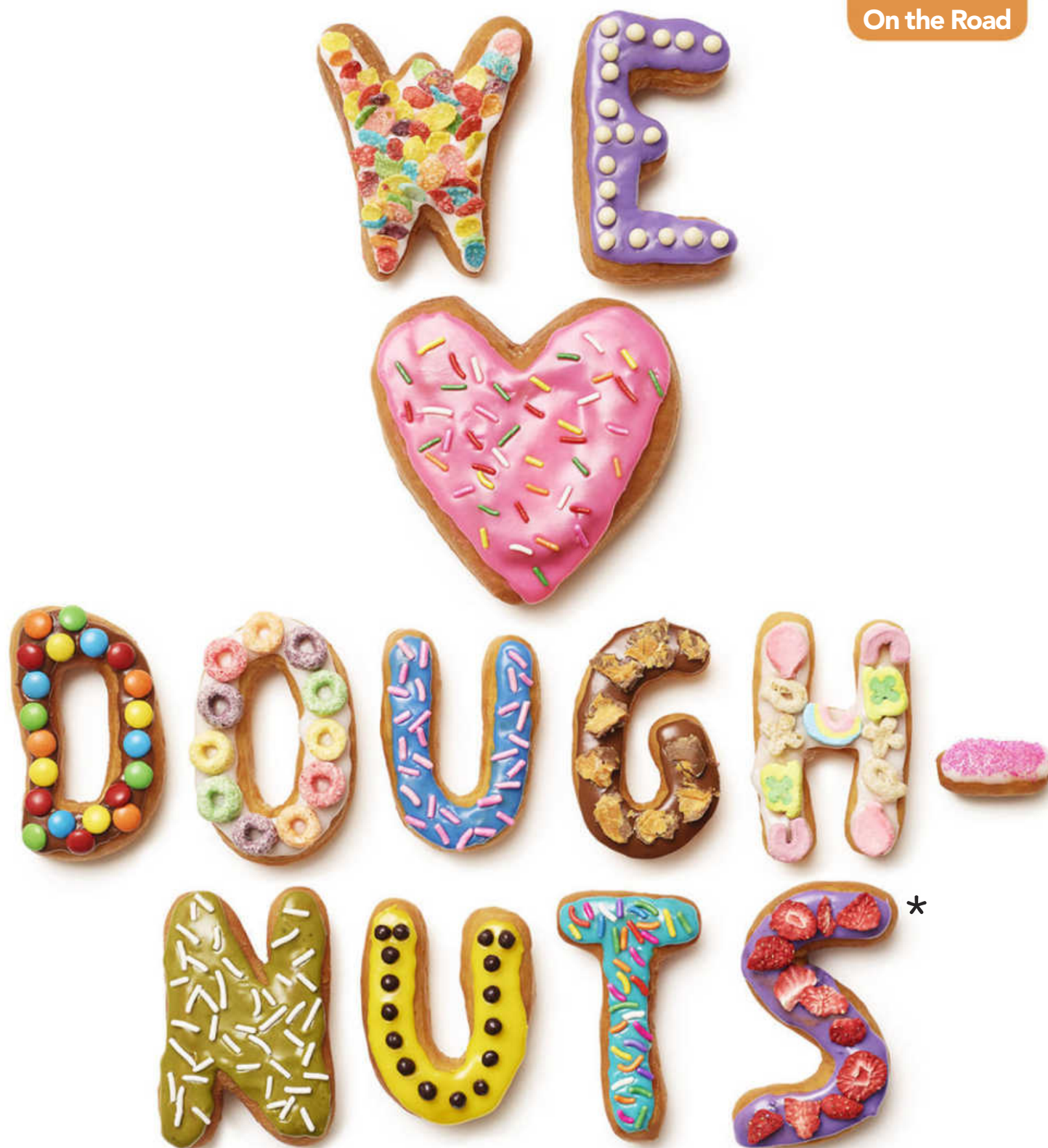
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America just can't seem to get enough.

We eat billions of doughnuts a year—and chefs and doughnut shops are doing pretty much everything to keep us coming back for more. Like turning a glazed doughnut into a fried chicken sandwich. Or sticking a whole Pop-Tart inside a long john. One shop will even let you marry a cruller. It's not legit, of course, but the ordained employees there will still officiate if you're so inclined. We hit the road in search of the country's stand-out doughnuts and found some very sweet spots.

*Headline made by California Donuts, Los Angeles
cadonuts.com



BIG POPPA-TART
Doughnut + Pop-Tart

Donut Bar

San Diego and Fountain Valley, CA

What happens when you fill a doughnut with a Pop-Tart? You get a satisfying two-inch-thick pastry that weighs in at a full pound.
donutbarsandiego.com



Move over, cronut:
There's a new hybrid in town.



MACARONUT
Doughnut + Macaron

Pix Patisserie

Portland, OR

The pastry chefs here dip their macarons in batter and fry them to create doughnut holes. The flavors vary every week, but if you're lucky you'll encounter fleur de sel caramel.
pixpatisserie.com



CALZONUT
Doughnut + Calzone

Glaze Donuts

New Milford, NJ

True to form, this calzone is loaded with mozzarella—but then it's dipped in cinnamon-honey syrup.
glazeartisan.com



ALIDOROLI
Doughnut + Cannoli

Alidoro

New York City

Alidoro's chefs swapped the crunchy cannoli exterior with a soft doughnut; the inside is a classic filling of ricotta cream (plain or mixed with Nutella). alidoronyc.com



WONUT
Doughnut + Waffle

Waffles Café

Chicago

These waffles are made from doughnut batter—and they're deep-fried, as a wonut should be. The dozen flavors include birthday cake and peppered bacon.
wafflescafechicago.com

The Hole Truth



National Donut Day, the first Friday in June, was started in 1938 to honor Salvation Army volunteers who served the pastries to U.S. soldiers (nicknamed Doughboys) during World War I.

Sweet Spots

THE ORIGINAL DUNKIN'

No state shows more love for Dunkin' Donuts than Massachusetts: There is one Dunkin' Donuts for every 5,855 residents. (Starbucks, by comparison, has one store for every 39,676 in the state.) The owners of Dunkin's original location, in Quincy, MA, gave their shop a makeover in 2011 and returned it to its original 1950s look, right down to porcelain cake stands stacked with doughnuts on the counter.



BEST IN
Dough
STAR PICKS

Marc Murphy
Krispy Kreme

"It's my hands-down favorite. My wife and I even made our wedding cake out of them."
Multiple locations;
krispykreme.com



Alex Guarnaschelli
The Donut Pub
New York City

"It's old-school New York City at its best. My favorite flavor is the powdered cinnamon."
203 West 14th St.;
donutpub.com



Marcela Valladolid
Stardust
Donut Shop
Imperial Beach, CA

"My mom used to take us. It's nothing fancy, just a perfect glazed doughnut." 698 Hwy. 75;
619-424-6200



Jeff Mauro
Dunk Donuts
Melrose Park, IL

"I love the buttermilk doughnut at Dunk Donuts, not to be confused with Dunkin' Donuts. They're done the old-fashioned way—wonderfully fresh and perfectly greasy."
1912 West Lake St.;
708-343-0047



Damaris Phillips
Nord's Bakery
Louisville, KY

"They're the best doughnuts in town. I'm a lady of habit and always have the traditional glazed. It comes in a paper bag that reads, 'You deserve a doughnut.'"
2118 South Preston St.;
nordsbakery.biz



Geoffrey Zakarian
DiCamillo Bakery, Niagara Falls, NY

"My wife is from Niagara Falls, and when we visit, we always go here for the peanut stick. It's crunchy on the outside, with a delightfully doughy interior." Multiple locations;
dicamillobakerybuffaloniagara.com



Kelsey Nixon
Banbury Cross Donuts
Salt Lake City

"No trip home to Utah is complete without picking up a dozen doughnuts here. My favorite is the maple bar, my husband loves the glazed and my 3-year-old picks the pink one with sprinkles."
705 S 700 E; facebook.com/banburycrossdonuts



The first doughnut-making machine was invented by Adolph Levitt in New York City in 1920. It was called the "Wonderful Almost Human Automatic Doughnut Machine."

THE MOVIE EXTRA

Randy's Donuts in Englewood, CA, might have the hardest-working sign in show business: Robert Downey Jr. lounged inside the 33-foot doughnut in *Iron Man 2*, it rolled past John Cusack's car in 2012, and last summer, the sign showed up in the *Entourage* movie. Stop by for a bite—or a star sighting: Celebs often pop in. randysdonuts.com



THE WEDDING CHAPEL

When the whistle blows at Voodoo Doughnut, it's wedding time. Ordained employees at the Oregon-based chain have been marrying customers since they opened in 2003. Each year, more than 60 couples say "I dough" (including one man who had a commitment ceremony with an actual doughnut!).
voodoodoughnut.com



BEST IN
Dough
FUN FLAVORS

We went coast to coast in search of the best doughnut flavors. Here's the most exciting dozen you could ever put together.



STRAWBERRY FIELDS
(strawberry icing, freeze-dried strawberries, Pocky Stick)
Psycho Donuts
San Jose and Campbell, CA
psychodonuts.com



SWEET CORN AND BLUEBERRY
Glazed Gourmet
Charleston, SC
glazedgourmet.com



LEMON POPPY SEED
Sugar Rush
Mobile, AL
sugarrushdonutcompany.com



ORANGE PISTACHIO
Revolution Doughnuts
Decatur, GA
revolutiondoughnuts.com



ROSEMARY OLIVE OIL
Fönuts
Los Angeles
fonuts.com



COTTON CANDY
Hurts Donut
Springfield, MO
facebook.com/hurtsdonutcompany



MOONSWINE
(moonshine-honey glaze, candied bacon)
Vortex Doughnuts
Asheville, NC
vortexdoughnuts.com



NIGHT MOVES
(blackberry-Hennessy glaze, blackberry jam, brown sugar)
Glam Doll Donuts
Minneapolis
glamdolldonuts.com



BLUEBERRY MAPLE BACON
Kettle Glazed
Great Doughnuts
Hollywood, CA
kettleglazed.com



MINT BELLY CRUMBLE
(vanilla frosting, crushed mint Oreos)
Cider Belly Doughnuts
Albany, NY
ciderbelly.com



PIÑA COLADA
Rebel Donut
Albuquerque, NM
rebeldonut.com



SUNSHINE CITRUS CRUNCH
(citrus glaze, fruit cereal)
The Donut Whole Wichita, KS
thedonutwhole.com



"Luther" burgers are on menus across the country, in honor of the late singer Luther Vandross's guilty pleasure of a beef patty and bacon between halves of a Krispy Kreme doughnut. (Legend has it, he was out of burger buns when the inspiration struck.) His concoction kicked off a craze.

Cuban Sandwich



After spending time in Miami, an employee here suggested swapping the white bread on the Elena Ruz (a popular Cubano sandwich with turkey, cream cheese and fruit preserves) for an unglazed yeast doughnut. donutsand sliders.com

District: Donuts. Sliders. Brew.
New Orleans

Grilled Cheese



The owners tested dozens of cheese-and-doughnut combos on friends before arriving at this cheddar-inside-a-glazed version, which is now a bestseller. tomandchee.com

Tom + Chee
Multiple locations

Fried Chicken Sandwich



This sandwich was an off-menu secret for months, but it became so popular, it's now an official offering. Do-Rite marinates chicken in pickle brine, deep-fries it, drizzles it with spicy maple aioli and serves it on a glazed doughnut. doritedonuts.com

Do-Rite Donuts & Coffee
Chicago

Pulled Pork Sandwich



When owner Allen Tines ran out of kaiser rolls for his pulled pork sandwiches in 2011, he started piling the meat on a cinnamon roll instead. yummiesdonuts.com

Yummies Donuts & BBQ
Venice, FL



Law Bakers

Some officers love doughnuts so much, they've made a second career out of selling them.



BLUE DOT DONUTS
New Orleans
bluedotdonuts.com

Three New Orleans cops opened this shop on April 1,

2011, and lots of people thought it was an elaborate April Fools' Day joke. It wasn't. The officers just thought it was good business. For the record, they didn't expect it to become a cop hangout: "Police don't have time to hang out in doughnut shops; we just go from call to call," says owner Ronald Laporte.



COPS & DOUGHNUTS
Clare, MI
copsdoughnuts.com

When the 100-plus-year-old Clare City Bakery was in danger

of closing, nine local cops banded together to buy and save it. The place is famous for the Blue Goose, a blueberry-filled glazed doughnut named after Michigan state patrol cars. But no one gets a freebie. "If we gave all the cops discounts," says shop president Greg Ryneearson, "we'd be broke!"



EX COP DONUT SHOP
St. Louis
314-894-2677

After Frank Loforte's daughter was born in 2001,

he and his wife (a fellow cop) made the switch from chasing bad guys to glazing long johns. Their bestseller: America's Most Wanted, a maple-bacon bar. "When I was an officer, doughnut shops would welcome me," Frank says. "Now that I'm in charge, I give cops a free coffee or doughnut as a thank-you."



Bigger is better at these doughnut shops. Compare their giants to a standard 3½-inch honey-glazed.



ROUND ROCK DONUTS
Round Rock, TX

This giant doughnut has been making the rounds since 1978, and nowadays the shop sells up to 350 of the 12-inch treats every day. roundrockdonuts.com



In a recent poll, 58 percent of Food Network fans said they could eat six or more glazed doughnuts in one sitting! (If calories weren't an issue, of course.)



BOB'S DONUTS
San Francisco

If you finish this five-pound doughnut in less than three minutes, you'll earn a spot on the shop's Hall of Fame wall. Do it in two minutes and the doughnut is free. bobsdonutssf.com



LARD LAD DONUTS
Universal City Walk, CA, and
Orlando, FL

The doughnut shop in Universal Studios is modeled after the one Homer loves on *The Simpsons*, and its most famous bite is The Big Pink, a 10-inch pink frosted doughnut. universalorlando.com

REGULAR AND GIANT-SIZE GLAZED DOUGHNUTS. JEFF HARRIS/STUDIO D. CHOCOLATE-FROSTED DOUGHNUT: ALISON CHRISTIANA. PINK FROSTED DOUGHNUT: CHELSEA POMALES.

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egglandsbest.com



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Name This Dish!

Dream up a clever name for these rolls and you could win a trip to New York!



????????????????

ACTIVE: 30 min | TOTAL: 3 hr | MAKES: 9

WHAT DO
YOU THINK?

FOR THE DOUGH

- 1 teaspoon active dry yeast
- 2 teaspoons sugar
- 1 tablespoon extra-virgin olive oil, plus more for the bowl
- 2½ cups all-purpose flour, plus more for dusting
- 2 teaspoons kosher salt

FOR THE ROLLS

- ½ cup marinara sauce
- 4 ounces sliced pepperoni
- 2 cups shredded mozzarella cheese (about 8 ounces)
- Cooking spray
- 1 tablespoon grated parmesan cheese
- Torn fresh basil, for topping

- 1.** Make the dough: Combine the yeast, sugar and 1 cup warm water (100° to 105°) in a food processor and pulse once. Let sit until foamy, 5 to 10 minutes. Add the olive oil and pulse to combine. Combine the flour and salt in a medium bowl, then add to the food processor and pulse until the dough comes together. Transfer to a lightly floured surface and form into a ball. Place in a lightly oiled bowl, cover with plastic wrap and let rise in a warm place until doubled in size, 2 to 4 hours.
- 2.** Make the rolls: Stretch the dough into an 8-by-12-inch rectangle on a lightly floured surface. Spread the marinara sauce on the dough all the way to the edge; top with the pepperoni and 1¾ cups mozzarella. Starting from a long side, tightly roll up the dough, slightly stretching as you go, to form a 14-inch-long log.
- 3.** Coat the bottom and sides of a 9-inch square baking dish (preferably glass or light metal) with cooking spray, then line the bottom and sides with parchment paper, leaving a 1-inch overhang. Cut the log crosswise into 9 rounds. Arrange cut-side up in the prepared pan in 3 rows of 3, slightly touching. Cover with foil and set aside, 20 to 30 minutes.
- 4.** Preheat the oven to 375°. Bake the rolls, covered, until the cheese begins to melt and the rolls are puffy, about 20 minutes. Uncover and continue baking until golden brown, about 20 more minutes. Sprinkle with the remaining ¼ cup mozzarella and the parmesan; continue baking until the cheese melts, about 7 more minutes. Let cool slightly in the pan. Top with basil.

How to enter:

- 1** Read the recipe and come up with a creative name for these rolls.
- 2** Go to **foodnetwork.com/namethisdish** and enter your best name from February 2 to February 23, 2016.

This month's winner will receive a trip for two to New York City, including dinner in Little Italy, and the runner-up will receive \$500 cash, compliments of Ragú!

RAGÚ

Recent Winner

**CRÈME
DE LA CRÈPE**



**Shannon
Goodrich**
Slidell, LA

— RUNNERS-UP —

Planet of the Crêpes
Abby Heideman
Chesterfield, MO

Mount Rum-More
Kathryn Kalinin
Hamilton, MT

Crêpes Brûlée
Alexandra Schneider
Raleigh, NC

ROLLS PHOTO: RYAN DAUSCH; FOOD STYLING: JAMIE KIMM; CAKE PHOTO: JOHNNY MILLER
NO PURCHASE NECESSARY TO ENTER OR WIN. Name This Dish contest is sponsored by Hearst Communications, Inc. Beginning February 2, 2016, at 12:01 a.m. ET through February 23, 2016, at 11:59 p.m. ET (the "Entry Period"), go to foodnetwork.com/namethisdish on a computer or wireless device and complete and submit the entry form pursuant to the on-screen instructions. All entries must include your name, address, telephone number, e-mail address and original recipe name based on the dish that appears in the March 2016 issue of Food Network Magazine. Important notice: You may be charged for visiting the mobile website in accordance with the terms of your service agreement with your carrier. Must have reached the age of majority and be a legal resident of the 50 United States, the District of Columbia or Canada (excluding Quebec). Void in Puerto Rico and where prohibited by law. Contest is subject to complete official rules available at foodnetwork.com/namethisdish.



RAGÙ

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